

CHÂTEAU DE LA
Roche Bousseau



Grolleau Semi-sweet 2015



Background:	Château de la Roche Bousseau is located in the heart of Anjou, south of the Loire river (departement 49). The vineyard owned by the Regnard family since 1791 covers 73 hectares.
Appellation	AOP Rosé d'Anjou
Grape varieties:	80% Grolleau 20% Gamay
Terroir:	Clay silica and sandy loam soil. Maritime influence
Vine-growing:	Sustainable vine-growing
Winemaking:	Grapes are harvested early in the morning to ensure their freshness. Cold soak of several hours to extract the colour and flavours, followed by fermentation in stainless steel tanks at low temperatures (14-16°C). Ageing on lees for 3 to 4 months.
Alcohol:	10.5°C
Residual sugar:	20g
Annual production:	60 000 bottles
Tasting notes:	
Appearance	Pale rose petal pink
Nose	Delicate notes of wild strawberries and sweet spices.
Palate	Flavours of guava, strawberries, black cherries and notes of cinnamon. Balanced and sophisticated. A fresh finish with a lingering citrus impression.
Potential for ageing:	Drink within the year
Food pairing:	Aperitif Sushi or oriental dishes Desserts and red fruit puddings.

LOIRE VALLEY
since 1791

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