



ANJOU Rouge

Fruity and Pleasant

A.O.C: Anjou

Colour : Rouge

Type : Supple

Vintage available: 2013, 2014, 2015

Grape variety : (70%) Cabernet franc / (30%) Cabernet Sauvignon (30%)

Vol : 12,5 à 13,5 %

Bottle volume: 75 cl

Red fruit aroma

WINEMAKING

Integrated farming

The grapes are picked (separation of the stem and the grape) before being macerated for 5-15 days (maceration: fermentation of the grape with its juice). The vatting helps with the extraction of the colour and tannins contained in the pulp and the grape skin during alcohol fermentation. After the maceration tank, the juice is removed and the grape-pomace is pressed. Then there is secondary fermentation called malolactic before maturing and clarifications.

TASTING NOTES

EYE: red cherry colour.

ODOUR: Nose of Red fruits, slightly spicy (pepper, cinnamon)

TASTE: Round and fruity with delicate tannins.

SERVICE

SERVING TEMPERATURE: Between 16° to 18°

AGEING: Drink young or allow to age for up to 6 years according to taste.

FOOD MATCHES: It harmonizes perfectly with buffets, cold meats, cheeses, quiches, pies, grilled fish, white and red meats.