

AOC Anjou Rouge 2020

Variety : Cabernet Franc

Soil : Green Schist 40% Microgranulite, Microdiorite 60%

Wine making process :

Mechanically harvested when the grapes are fully ripe, the grapes are then destemmed to be macerated for 4-6 days in Rotomatic tanks. Our equipment allows us to extract the tannins and colour gently and quickly. The fermentation and malolactic fermentation are then finished exclusively tank. After a short ageing, we filter and bottle in the spring.

Tasting :

The purple colour has good intensity.

The nose is delicate dominated by fresh red fruits, strawberry, blackcurrant, with liquorice notes.

On the palate it has good attack, the aromas of cooked fruit give delicacy; it is structured with light tannins.

Ageing potential : 3-4 years

Food matching : It will be perfect with white meats, veal, lamb or with cold meats.

Ratings : Gold medal at Val de Loire Wine contest 2019

