

AOC Anjou Villages 2018

Varieties : Cabernet Sauvignon 70% - Cabernet Franc 30%

Soil : Microgranulite, Microdiorite

Wine making process :

Mechanically harvested when the grapes are at maximum ripeness, the grapes are then destemmed before being macerated for 15-20 days in stainless steel tanks. Pumping with air and pumping over of the extracts structure and aromas. The end of the fermentation and malolactic fermentation and then finished in tank. Then half will be kept in barrel and half in tank. The wine is bottled at the beginning of summer and then rests in the cellar before sale.

Tasting:

The appearance is deep garnet.

The nose is intense, full and dominated by black fruits, equally there some notes of leather and ground coffee.

On the palate the attack is firm, the aromas are full. The finish is ample with good length.

Ageing potential : 6-10 years

Food matching: It will be perfect with game, red meats and cheeses.

Ratings : One star on the Guide Hachette
90/100 Wine Enthusiast

