

ADC Anjou Rouge 2021



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.

Nose: is delicate dominated by fresh red fruits, strawberry, blackcurrant, with liquorice notes.

Mouth: 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: Silver medal at Concours général de Paris 2022