



# Anjou rouge

**Grape variety :** Cabernet Franc 70%, Cabernet Sauvignon 30%

**Colour :** Red      **Ageing :** 6 years

**Type :** Dry      **Service temperature :** 16-18°C

**Vol :** 13 %



**VINIFICATION :** mechanical harvests.

After de-stemming, the grapes are macerated in tanks for a period of 2 weeks to 3 weeks. After the devatting, the free run juice and the press juice are blended together for a secondary fermentation called malolactic. The penultimate step is the ageing on fine lees to obtain a more riche juice and to refine the tannins, before clarifying and conditionning.

**APPEARANCE :** dense and deep ruby colour.

**NOSE :** red and black fruits (blackberries, blackcurrants, blueberries), evolving into complex and powerful aromas.

**PALATE :** delicate tannins in the mouth but rather ample and meaty.

