



Millésime 2015

# CABERNET D'ANJOU

## Floral and Meaty

**A.O.C :** Cabernet d'Anjou

**Colour :** Rosé

**Type:** medium dry

**Vintage available:** 2015

**Grape variety:** (50%) Cabernet franc / (50%) Cabernet Sauvignon

**Vol :** 11 %

**Bottle volume:** 75 cl

A delicious sublime wine, this rosé is round and smooth, with an acidity which compensates for the soft refreshing sensation it leaves in the mouth. For Cocktails and Wedding receptions, it associates perfectly with poultry, meat, fish, blending flavors of exotic dishes, and for dessert to accompany tarts, melon, or strawberries.

### WINEMAKING

Integrated farming

Mechanical harvesting

- Harvesting grapes from aromatic profiles like fresh and ripened fruit.
- Skin maceration for 12 to 24 hours in order to extract more fruit.
- Pressing and severe racking of the must
- Slow fermentation with temperature control (16-19 ° C) helping to preserve the aromatic potential of Cabernet Franc, until there is roughly 34gr / l of residual sugar.
- Ageing before conditioning.

### TASTING NOTES

**EYE:** Bright appearance and a crystal-clear red raspberry colour with salmon-pink hints.

**ODOUR:** which evokes a little hint of red fruit (strawberry, redcurrant), roses, English candy, and finishing with the freshness of mint and white pepper.

**TASTE:** A remarkable and surprising taste, which makes it very pleasant during the summer. This rosé is round and smooth, with an acidity which compensates for the soft refreshing sensation it leaves in the mouth.

### SERVICE

**SERVING TEMPERATURE:** Between 8° and 10°

**AGEING:** 3 years

**FOOD MATCHES:** for cocktails, cold meats, Fish pâtés, Poultry, ice creams or sorbets