

M. Blouin



CABERNET D'ANJOU

Floral and Meaty

AOC : Cabernet d'Anjou

Colour : Rosé

Type : Medium dry

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

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 dripened 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

SERVICE TEMPERATURE: Between 8° and 10°

AGEING : 3 years

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