



ANJOU VILLAGES

Robust and Meaty

A.O.C: Anjou Villages

Colour: Red

Type: wine for ageing

Vintage available: 2009, 2014

Grape variety: (70%) Cabernet franc / (30%) Cabernet Sauvignon

Vol : 12,5 à 13 %

Bottle volume: 75 cl

Red wine, robust and meaty. This wine will enhance game, red meats in sauce, grilled or roasted red meats and cheeses with character.

WINEMAKING

Integrated farming

Manual and mechanical harvesting

After de-stemming, the grapes are macerated in tanks for a period of 3 weeks to a month. 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 rich juice and to refine the tannins, before clarifying and conditioning.

TASTING NOTES

EYE: dense and deep ruby colour.

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

TASTE: of delicate tannins in the mouth but rather ample and meaty.

SERVICE

SERVING TEMPERATURE: Between 16° and 18°

AGEING: 8 years

FOOD MATCHES: Game, grilled red meats in sauce, Grilled steak, Cheese