VAL DE LOIRE

Réserve des Vignerons



Cabernet d'Anjou Rosé "Réserve des Vignerons"

AOP Cabernet d'Anjou, Vallée de la Loire et Centre, France

PRESENTATION

The winegrowers offer you their very best in this historic cuvée from the Cave de Saumur. The "horse-head" logo is a reminder of the strong horse-riding tradition in Saumur, associated with the knowledge and expertise of the Cadre Noir elite cavalry unit.

LOCATION

The vines are planted on hillsides in the Saumur and Anjou areas.

TERROIR

The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

VINIFICATION

Direct pressing enhances its lovely aromatic potential. Fermented in temperature-controlled vats and bottled the following spring to preserve its freshness and fruit.

AGEING

Aged for a minimum of 4 months on the lees.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8-10°C).

TASTING

Lovely, brilliant, deep-pink colour. Intense bouquet with-berry fruit aromas (strawberries, wild strawberries) and hints of citrus (grapefruit). Soft and full-bodied on the palate. Its soft aftertaste is accentuated by lively hints of fresh red-berry fruit (blackberries and gooseberries) and spices.

FOOD PAIRINGS

Serve as an accompaniment to first courses (salads, raw vegetable dishes), delicatessen meats, Asian food, and desserts (fruit salads and sorbets).

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CABERNET D'ANJOU
APPELLATION CABERNET D'ANJOU CONTRÔLÉE

Mis en Bouteille à la Propriété

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AU CŒUR DU VIN

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.