

Cabernet d'Anjou Les Andides



LOCATION : This wine comes from the vineyard planted around the castle town of Saumur on the south bank of France's Loire Valley.

TERROIR : The Saumur vineyards cover more than 800 hectares on the south bank of the Loire. The special feature of this area is its clay-limestone soil: this soft white stone, known as tuffeau, used in the construction of the Loire châteaux, encourages the vines to root well and ensures a moderate water supply.

WINEMAKING : 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 4 months on the lees before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (8-10°C).

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



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.

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