



Saumurois, Clin d'Oeil, Cabernet d'Anjou Rosé Clin d'Oeil BIB 5L, Cabernet d'Anjou, Rosé

Cabernet d'Anjou,

PRESENTATION

The vines extend over the hillsides of the Saumurois and Anjou area.

TERROIR

The main characteristic of the region is its clay-limestone soil: this soft white rock called tuffeau allows the vine to put down good roots and a moderate water supply.

IN THE VINEYARD

The plots are selected at the approach of the harvest, in August and September, for their ability to offer grapes of beautiful maturity and rich aromas of fresh fruit. The early harvest is carried out around mid-September to preserve the taste balance.

WINEMAKING

Direct pressing to extract a nice aromatic potential. Vinification in thermo-regulated vats then bottled in spring to preserve freshness and fruitiness.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Raspberry-red or salmon-coloured.

AT NOSE

Intense fruity aromas with hints of red berries and rose, with a fresh mint finish.

ON THE PALATE

Tender, round and smooth wine, with a liveliness that compensates for the mellow sensation and refreshes the finish.

FOOD PAIRINGS

It will accompany starters (salads, raw vegetables), cold meats (terrines, rillettes), fish (grilled sardines, salmon tartar), Asian dishes and desserts (fruit salads).

