



Cabernet d'Anjou Agrion Bleu

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



PRESENTATION

It has been conducted in Organic Agriculture for more than ten years.

LOCATION

In the heart of the Saumurois region, this wine comes from parcels located in the commune of Montreuil Bellay.

TERROIR

The vineyards extend over 10 hectares, on a clay-limestone soil.

IN THE VINEYARD

The work in the vineyard is carefully done throughout the year. Thus, the environment, the water and air resources, the quality of the soils are preserved and the biodiversity is maintained.

WINEMAKING

Gentle pressing and light settling to preserve the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

AGEING

Aged on fine lees with regular stirring (4 months), bottled, then stored in our cellars at a depth of 25 m, where the wine continues to age protected from light and temperature variations.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8-10°C)

TASTING

Pale pink colour with brilliant reflections. Elegant and fragrant nose with aromas of ripe strawberry and pink grapefruit. Gourmet palate, full of roundness with a soft and fruity finish.

FOOD PAIRINGS

Serve with aperitifs, cold meats, grilled meats (brochette with mustard sauce), red fruit sorbets and fruit salads.

