

Cabernet d'Anjou - Eclat de vigne



LOCATION : This cuvée comes from plots located in the commune of Montreuil Bellay, in the heart of Saumur.

TERROIR : The vines extend over 10 hectares, on a clay-limestone soil which enhances the expression of Cabernet Franc.

AGEING : Aging on fine lees with regular stirring (4 months), bottling, then storage in our cellars at a depth of 25 m, where the wine continues to mature away from light and temperature variations.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (8-10°C)

FOOD PAIRINGS : Serve with aperitifs, charcuterie, grilled meats (magret skewer with mustard sauce), red fruit sorbets and fruit salads.



Pale pink color with brilliant reflections.



Elegant and fragrant nose with aromas of ripe strawberry, pink grapefruit.



Gourmet palate, all in roundness with a sweet and fruity finish.

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