

# Cabernet d'Anjou Rosé Clin d'Oeil BIB 5L



**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.

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

**VARIETALS :** Cabernet franc 100%

**SERVING :** Serve chilled (8-10°C).

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



Raspberry-red or salmon-coloured.



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



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

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