Cabernet d'Anjou Clin d'Oeil





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

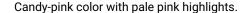
TERROIR: The main characteristic of the region is its clay-limestone soil: this soft white rock called tuffeau allows the vine to put down good roots and a moderate water supply.

WINEMAKING: Direct pressing to extract a nice aromatic potential. Vinification in thermoregulated vats then bottled in spring to preserve freshness and fruit flavours.

VARIETALS: Cabernet franc 100% SERVING: Serve chilled (8-10°C).

FOOD PAIRINGS: It goes well with starters (melon and country ham), Asian cuisine and tart tarts (apricot, mirabelle plum, rhubarb).







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



Tender, round and suave, with a liveliness that offsets the mellowness and refreshes the finish with notes of strawberry and redcurrant.