

Cabernet d'Anjou Secrets de Chai

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



PRESENTATION

Quentin GAUFRETEAU, cellar master at La Cave Robert et Marcel

"Son and grandson of winegrowers from Anjou, I was born in 1991 in Angers. Living among the vineyards since I was little, I began my studies with an Agricultural Engineering Diploma in Toulouse in 2010 then I moved towards the National Oenologist Diploma in 2015 on a work-study basis at La Cave Robert et Marcel. Having completed my diploma in September 2017, I joined the vineyard department of La Cave Robert et Marcel as a Vineyard Engineer. In March 2018, I was offered the opportunity to take responsibility for the vineyard department. This position will allow me daily meetings in contact with winegrowers, in the vineyards and on the terroirs of Saumur and Bourgueil. After 5 years in the vineyard service, a new opportunity is offered to me, to be able to vinify the wines of the cellar. I like to make fresh and balanced wines, complex and elegant with a nice saline length on the palate."

LOCATION

The vineyards are located in the heart of the Saumur region, in the communes of Montreuil-Bellay and Bellevigne-les-Châteaux.

TERROIR

The vines are planted on clay-limestone soil.

WINEMAKING

The grapes are harvested with fresh fruit and ripe fruit aromas. Direct pressing. Vinification to bring out the varietal and fermentative aromas and add complexity. Traditional fermentation with temperature control between 17 and 19°C, preserving the complexity and aromatic potential of the Cabernet franc.

AGEING

Aged on fine lees for several months. Bottled in early winter to preserve the wine's aromatic complexity, then stored in our cellars at a depth of 25 metres, where the wine continues to mature, protected from light and temperature variations.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Pale pink colour with brilliant highlights.

AT NOSE

The exuberant nose is marked by a deliciously fruity aromatic intensity, combining charming scents of pink grapefruit, strawberry and peach.

ON THE PALATE

Harmonious and delicious on the palate, combining freshness, roundness and delicate notes of red fruit.



FOOD PAIRINGS

Pair this wine with fish recipes, mixed salads, Asian dishes or fruit salads.
The cellar master's recipe: Tuna maki with wasabi sauce.

