

Cabernet d'Anjou Secrets de Chai



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.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (8-10°C).

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.



Pale pink colour with brilliant highlights.



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



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