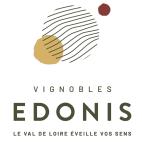
Secrets de Chai - La Réserve Bio, Cabernet d'Anjou "Secrets de Chai - La Réserve



AOROGO The vines are located in the heart of Saumur, on the banks of the Loire.

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

WINEMAKING: Early morning harvests and gentle pressing allow the potential to be preserved. more aromatic. Traditional vinification with temperature control (17 to 19°C).

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

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

FOOD PAIRINGS: Appetizers
Charcuterie and grilled meats
Fruit sorbets and desserts (fruit salads)

SECRETS DE CHAI

LA RÉSERVE BIO
CABERNET D'ANJOU
APPELATION D'ORIGINE PROTECTE

ÉLY E DANS
LA FRAIRICE
DE NOS CAVES

VIN BIOLOGIQUE
MIS EN BOUTELLE A LA PROPRIÉTÉ