

CENTI FOLIA

Centifolia, AOP Cabernet d'Anjou, Rosé

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



Centifolia is the embodiment of delicate rosés, shaped and cradled by the softness of the Loire.

This Cabernet d'Anjou with its unique profile represents all the sensory richness and gentleness of the Loire. The pure, slender lines of its bottle symbolise the art of living in the Loire Valley: an invitation to slow down and appreciate the beauty of the moment.

LOCATION

Vines spread over the terroirs of the Saumurois and Anjou regions

TERROIR

The region's main characteristic is its clay-limestone soil: this soft, white rock, known as tuffeau, allows the vines to root well and is moderately watered

WINEMAKING

The grapes are machine-harvested. They are received, destemmed and pressed directly. They are then fined, settled and put into fermentation.

Fermentation is stopped (mutage) with sulfur and a drop in temperature. This is followed by racking, blending and filtration. A second filtration is carried out before bottling.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

To the eye, you'll notice a pretty, fresh raspberry color.

AT NOSE

On the nose, aromas of exotic fruits (mango), white fruits (peach) and floral notes blend together.

ON THE PALATE

On the palate, the fruity aromas and sweetness provide a delicious mouthfeel that balances well with a slight liveliness. The palate finishes with good roundness.

ALLIANCE LOIRE

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