

Centifolia, AOP Cabernet d'Anjou, Rosé



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.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (8-10°C).



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



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



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.

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