

Cabernet d'Anjou Réserve des Vignerons



LOCATION : The vines are planted on hillsides in the Saumur and Anjou areas.

TERROIR : The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

WINEMAKING : Direct pressing enhances its lovely aromatic potential. Fermented in temperature-controlled vats and bottled the following spring to preserve its freshness and fruit.

AGEING : Aged for a minimum of 4 months on the lees.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : Serve as an accompaniment to first courses (salads, raw vegetable dishes), delicatessen meats, Asian food, and desserts (fruit salads and sorbets).