

# LA BELLE ROBE



## La Belle Robe Cabernet d'Anjou

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

### PRESENTATION

For more than ten years, this wine has been certified in Organic Agriculture.

### LOCATION

This cuvée comes from parcels located in the commune of Montreuil Bellay, in the heart of the Saumur region.

### TERROIR

The vines extend over 10 hectares, on a clay-limestone terroir that honours the Cabernet Franc.

### IN THE VINEYARD

The environment, water and air resources, and the quality of the soil are preserved and biodiversity is maintained thanks to careful work in the vineyard throughout the year.

### WINEMAKING

To preserve the aromatic potential, the grapes are gently pressed and the must is lightly settled. The vinification is traditional with temperature control (17 to 19°C).

### AGEING

Aged on fine lees (4 months), bottled, then stored in our cellars at a depth of 25 m, where the wine continues to age protected from light and temperature variations.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve chilled (8-10°C)

### TASTING

Pale pink colour with brilliant reflections. Elegant and fragrant nose with aromas of ripe strawberry and pink grapefruit. Gourmet palate, full-bodied with a soft and fruity finish.

### FOOD PAIRINGS

Serve with aperitifs, cold meats, grilled meats (brochette with mustard sauce), red fruit sorbets and fruit salads.

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CABERNET D'ANJOU

APPELLATION D'ORIGINE PROTÉGÉE

