

Cabernet d'Anjou Pont des Cadets



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 : Selection of the best parcels with a fresh aromatic profil. The grapes are directly pressed. Light settling of the must at low temperature (300 NTU). Temperature controlled fermentation (16 - 20°C). Fortification to conserve the residual sugars.

AGEING : Maturation on fine lees for 4 months and bottling in spring to ensure freshness.

VARIETALS : Cabernet franc 100%



Lovely pale pink colour with brilliant highlights.



Expressing nose mixing fruit aromas (juicy strawberry, pink grapefruit, pomegranate) and delicate hints of liquorice.



On the palate, this aromatic wine has a nice smooth texture and freshness. low acidity. Elegant finish.

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