

Cabernet d'Anjou Rosé Les Gardelles



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 : The grapes are picked when they reach technological maturity in order to combine the fruitiness and the structure of Cabernet. After light cold settling, the wine is fermented in temperature-controlled (17°C) stainless steel vats in order to retain maximum aromas. The alcoholic fermentation is stopped with cold treatment in order to maintain residual sugar.

AGEING : Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

VARIETALS : Cabernet franc, Gamay, Grolleau

SERVING : Serve as fresh with best enjoyed chilled (10-12°C).

FOOD PAIRINGS : Served with delicatessen meats, shrimp or vegetable egg rolls, fish tajine, fish in a sauce, grilled meats, blue cheeses, raspberry cheesecake, or as an aperitif.