

Cabernet d'Anjou Rosé Villa Lorane



LOCATION : Located a few kilometres from the Loire, in the middle of vines, Villa Lorane is a beautiful building made out of tufa, the local luminous white rock, and topped with a blue slate roof. Its bucolic garden with various types of roses invites visitors to enjoy the famous douceur angevine (sweet life in Anjou).

TERROIR : Made from selected plots with clay-schist soil.

WINEMAKING : Selected plots producing fresh wines with great aromatic potential. Direct pressing and fermentation brings out the varietal aromas and gives the wine an attractive complexity. Light cold settling (300 NTU). Fermented at 16-20°C stopped by chilling 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 100%

SERVING : Best enjoyed well-chilled (10-12°C).

FOOD PAIRINGS : Matching summer foods: Salads (warm goat's cheese, melon). Strawberries, red fruit tarts, and fruit salad (citrus, white fruit, etc.). Matching food all year round: savoury tarts (onion or leek). Prawn or vegetable egg roll, meat in a mushroom sauce, and fish in a cream sauce. Fromage frais and blue cheese.