



Cabernet d'Anjou Secrets de Chai

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



PRESENTATION

Wines subtly blended by our cellar masters to reflect their personality, sensitivity, and creativity.

TERROIR

Clay-limestone on tufa.

WINEMAKING

The grapes are picked when they achieve optimum ripeness and a full, fruity taste profile. Cold settling with low turbidity. Deposit from the must is filtered and reincorporated to add richness and complexity. Temperature-controlled fermentation (17-19°C) to retain Cabernet Franc's full aromatic potential.

AGEING

Aged of 5 months on the lees.

VARIETAL

Cabernet franc 100%

SERVING

Served chilled (8-10°C).

VISUAL APPEARANCE

Attractive pale pink colour with brilliant highlights.

AT NOSE

Exuberant, deliciously fruity nose displaying charming pink grapefruit, strawberry, and peach overtones.

ON THE PALATE

Well-balanced and tasty on the palate. Fresh and round with delicate hints of red fruit.

FOOD PAIRINGS

This wine is the perfect accompaniment to fish, mixed salads, Asian food, and fruit salads.

