

# Cabernet d'Anjou Secrets de Chai



**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.

**VARIETALS** : Cabernet franc 100%

**SERVING** : Served chilled (8-10°C).

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



Attractive pale pink colour with brilliant highlights.



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



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

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