



DOMAINE

DE NERRA

CABERNET D'ANJOU

APPELLATION CABERNET D'ANJOU CONTRÔLÉE

Cabernet d'Anjou Rosé Domaine de Nerra Cabernet d'Anjou,

The wines of these properties, marked by the tradition and authenticity of their production, are the ambassadors of their appellations.

PRESENTATION

Foulque Nerra, known as "le noir" (because of his dark complexion), Count of Anjou in the 10th century, was at the origin of the rise of the House of Anjou and of the name of the estate.

LOCATION

The Domaine de Nerra is located in the north-east of the commune of Montreuil-Bellay, near the hamlet of Méron, on the "maligras" parcels. It is composed of a 6.4 hectare plot of land, all in one piece. The Cabernet Franc vines benefit from an ideal microclimate thanks to the canal and the river Thouet which surround it.

TERROIR

The vines are planted with grass and flourish on a hard limestone terroir, which allows a very good maturity and expression of the Cabernet Franc grape variety. The parent rock is composed of very hard, lumpy white limestone containing banks of light blue flint.

WINEMAKING

Grapes harvested when fully ripe. Pneumatic pressing. Light settling to preserve the varietal potential of the grapes. Fermentation between 18 and 20°C. Vinification protected from oxygen to preserve the aromatic potential of the Cabernet franc.

AGEING

Aged on fine lees for 5 months.

VARIETAL

Cabernet franc 100%

SERVING

Served chilled (10-12°C).

VISUAL APPEARANCE

Beautiful bright pink colour.

AT NOSE

Exuberant nose mixing aromas of red fruits (raspberry, redcurrant), citrus (grapefruit) and candied fruits (quince paste, melon).

ON THE PALATE

The mouth is round, fresh and greedy. Structured with finesse. Persistent finish of ripe red fruit.

EOOD PAIRINGS

As an aperitif or with cold meats, summer salads, grilled meats, fruit salads, sorbets.



le fils de Geoffroy



la Maison d'Aniou.