

Cabernet d'Anjou Rosé

Domaine de Nerra



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.

VARIETALS : Cabernet franc 100%

SERVING : Served chilled (10-12°C).

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



Beautiful bright pink colour.



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



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

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