

Charles de Villeneuve



Cabernet d'Anjou « Charles de Villeneuve »

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

THE VINTAGE

HVE from the 2021 vintage

LOCATION

The vines are spread over the hillsides of the Saumur and Anjou regions.

TERROIR

The main characteristic of the region is its clay-limestone soil: this soft white rock, called tuffeau, allows the vines to take root well and to receive a moderate amount of water.

WINEMAKING

Direct pressing to extract a nice aromatic potential. Vinification in temperature-controlled vats and bottling in the spring to preserve the freshness and fruitiness.

VARIETAL

Cabernet franc 100%

SERVING

Served chilled (8-10°C).

TASTING

Beautiful, brilliant, deep pink colour. Intense nose with aromas of red fruits (strawberry, wild strawberry) and citrus fruit (grapefruit). It is supple and full in the mouth. Its soft finish is enhanced by a lively note of fresh red fruit (blackberry, redcurrant) and spices.

FOOD PAIRINGS

It goes well with starters (salads, raw vegetables), cold meats (terrines, rillettes), fish (grilled sardines, salmon tartar), Asian dishes and desserts (fruit salads).

