



VAL DE LOIRE

# Réserve des Vignerons



## Cabernet d'Anjou Réserve des Vignerons

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

### PRESENTATION

The winegrowers offer you their very best in this historic cuvée from the Cave de Saumur. The "horse-head" logo is a reminder of the strong horse-riding tradition in Saumur, associated with the knowledge and expertise of the Cadre Noir elite cavalry unit.

### LOCATION

The vines are planted on hillsides in the Saumur and Anjou areas.

### TERROIR

The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

### WINEMAKING

Direct pressing enhances its lovely aromatic potential. Fermented in temperature-controlled vats and bottled the following spring to preserve its freshness and fruit.

### AGEING

Aged for a minimum of 4 months on the lees.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve chilled (8-10°C).

### TASTING

Lovely, brilliant, deep-pink colour. Intense bouquet with-berry fruit aromas (strawberries, wild strawberries) and hints of citrus (grapefruit). Soft and full-bodied on the palate. Its soft aftertaste is accentuated by lively hints of fresh red-berry fruit (blackberries and gooseberries) and spices.

### FOOD PAIRINGS

Serve as an accompaniment to first courses (salads, raw vegetable dishes), delicatessen meats, Asian food, and desserts (fruit salads and sorbets).

