

Cabernet d'Anjou Charles de Villeneuve



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.

VARIETALS : Cabernet franc 100%

SERVING : Served chilled (8-10°C).

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).