

# Cabernet d'Anjou Charles de Villeneuve



VIGNOBLES  
**EDONIS**  
LE VAL DE LOIRE ÉVEILLE VOS SENS



**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).

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)