

Eclat
de
VIGNE



Cabernet d'Anjou - Eclat de vigne

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

Our winegrowers are proud of their terroir located along the Loire and are committed to preserving it. We offer a range of wines from organic farming with eco-designed packaging.

PRESENTATION

At each stage of production, we have carried out a reflection to limit our environmental footprint:

- Vines carried out in organic farming to preserve our environment
- Carefully selected dry materials (lighter bottles, caps and caps made from plant-based and renewable raw materials. Labels and boxes from sustainably managed forests (FSC) without gilding or varnish to facilitate recycling.

LOCATION

This cuvée comes from plots located in the commune of Montreuil Bellay, in the heart of Saumur.

TERROIR

The vines extend over 10 hectares, on a clay-limestone soil which enhances the expression of Cabernet Franc.

IN THE VINEYARD

Our vines have been farmed organically for several years: we ban chemicals and synthetic products and limit our use of sulphur.

In the vineyard and in the cellars, our winegrowers and our oenologists work together to guarantee an organic and quality wine, vintage after vintage.

AGEING

Aging on fine lees with regular stirring (4 months), bottling, then storage in our cellars at a depth of 25 m, where the wine continues to mature away from light and temperature variations.

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Serve chilled (8-10°C)

VISUAL APPEARANCE

Pale pink color with brilliant reflections.

AT NOSE

Elegant and fragrant nose with aromas of ripe strawberry, pink grapefruit.

ON THE PALATE

Gourmet palate, all in roundness with a sweet and fruity finish.

FOOD PAIRINGS

Serve with aperitifs, charcuterie, grilled meats (magret skewer with mustard sauce), red fruit sorbets and fruit salads.



CABINET D'ANJOU - 2020
APPELLATION D'ORIGINE PROTÉGÉE • VIN BIOLOGIQUE

