## Cabernet d'Anjou Rosé Clin d'Oeil BIB 5L





**TERROIR:** The main characteristic of the region is its clay-limestone soil: this soft white rock called tuffeau allows the vine to put down good roots and a moderate water supply.

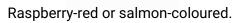
**WINEMAKING:** Direct pressing to extract a nice aromatic potential. Vinification in thermo-regulated vats then bottled in spring to preserve freshness and fruitiness.

VARIETALS: Cabernet franc 100%

**SERVING**: Serve chilled (8-10°C).

**FOOD PAIRINGS:** It will accompany starters (salads, raw vegetables), cold meats (terrines, rillettes), fish (grilled sardines, salmon tartar), Asian dishes and desserts (fruit salads).







Intense fruity aromas with hints of red berries and rose, with a fresh mint finish.



Tender, round and smooth wine, with a liveliness that compensates for the mellow sensation and refreshes the finish.