

Cabernet d'Anjou Coq'licot

BIO



LOCATION : This cuvée comes from parcels located in the commune of Montreuil Bellay, in the heart of the Saumur region.

TERROIR : The vines evolve over 10 hectares, on a clay-limestone terroir that sublimates the expression of the Cabernet Franc.

WINEMAKING : Early harvesting and gentle pressing allow for a greater preservation of the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

AGEING : Aged on fine lees with regular riddling (4 months), bottled, then stored in our cellars at a depth of 25 m, where the wine continues to age protected from light and temperature variations.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (8-10°C)

FOOD PAIRINGS : Serve as an aperitif or with cold meats, tandoori chicken brochettes, prawns in tomato sauce, fried noodles with shrimp, red fruit salad or strawberry charlotte.



Pale pink colour with brilliant reflections.



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



Sweetness in the mouth, full of roundness with a soft and fruit-flavoured finish.

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