

## Cabernet d'Anjou Coq'licot BIO

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

Passionate about wine, we have been managing our vineyard in organic agriculture for several years, respecting the terroirs, ecological balance and biodiversity. By signing this wine, we are contributing to the preservation of the fauna and flora of the Loire Valley.

### PRESENTATION

This wine has been grown organically for over ten years.

### 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.

### IN THE VINEYARD

The work in the vineyard is carefully done throughout the year. Thus, the environment, water and air resources, and the quality of the soil are preserved and biodiversity is maintained.

### 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.

### VARIETAL

Cabernet franc 100%

### TECHNICAL DATA

Surface area of the vineyard: 10 ha

### SERVING

Serve chilled (8-10°C)

### VISUAL APPEARANCE

Pale pink colour with brilliant reflections.

### AT NOSE

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

### ON THE PALATE

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

### 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.

