



## Cabernet d'Anjou Rosé Les Gardelles

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

### TERROIR

The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

### WINEMAKING

The grapes are picked when they reach technological maturity in order to combine the fruitiness and the structure of Cabernet. After light cold settling, the wine is fermented in temperature-controlled (17°C) stainless steel vats in order to retain maximum aromas. The alcoholic fermentation is stopped with cold treatment in order to maintain residual sugar.

### AGEING

Aged on the lees for 4 months, then bottled in spring to lock in maximum freshness.

### VARIETALS

Cabernet franc, Gamay, Grolleau

### SERVING

Serve as fresh with best enjoyed chilled (10-12°C).

### TASTING

Shiny rosy color. Very attractive fruity nose with hints of strawberry, boiled sweets (harlequins), redcurrant, and tomato leaf. Fresh mouth, round, and delicious on the palate with strawberry and raspberry flavors. The softness is underpinned by elegant tannin and the long, fruity aftertaste is enhanced by a certain vivaciousness.

### FOOD PAIRINGS

Served with delicatessen meats, shrimp or vegetable egg rolls, fish tajine, fish in a sauce, grilled meats, blue cheeses, raspberry cheesecake, or as an aperitif.

