

# VILLA LORANE



## Cabernet d'Anjou Rosé Villa Lorane

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

Delicious wine with soft strawberry and grapefruit nuances.

### PRESENTATION

Suave, fresh, rich, fruity flavours. Delicious wines providing a great deal of pleasure.

Precision winemaking to bring out the grape variety's qualities: a beautiful pale colour and an intense, complex bouquet combining varietal aromas (citrus) with ones brought out by fermentation (amyl, sweets, strawberry).

### LOCATION

Located a few kilometres from the Loire, in the middle of vines, Villa Lorane is a beautiful building made out of tufa, the local luminous white rock, and topped with a blue slate roof. Its bucolic garden with various types of roses invites visitors to enjoy the famous douceur angevine (sweet life in Anjou).

### TERROIR

Made from selected plots with clay-schist soil.

### IN THE VINEYARD

The berries are regularly tasted to target optimum ripeness.

### WINEMAKING

Selected plots producing fresh wines with great aromatic potential. Direct pressing and fermentation brings out the varietal aromas and gives the wine an attractive complexity. Light cold settling (300 NTU). Fermented at 16-20°C stopped by chilling in order to maintain residual sugar.

### AGEING

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

### VARIETAL

Cabernet franc 100%

### SERVING

Best enjoyed well-chilled (10-12°C).

### TASTING

Lovely pale pink colour with brilliant highlights

Intense bouquet of strawberry, pink grapefruit, grenadine, and liquorice.

Starts out soft and smooth on the palate, with fine aromatic intensity. Rich and fresh, without any aggressiveness. Elegant aftertaste.

### FOOD PAIRINGS

Matching summer foods: Salads (warm goat's cheese, melon). Strawberries, red fruit tarts, and fruit salad (citrus, white fruit, etc.).

Matching food all year round: savoury tarts (onion or leek). Prawn or vegetable egg roll, meat in a mushroom sauce, and fish in a cream sauce. Fromage frais and blue cheese.



## REVIEWS AND AWARDS



"La robe brillante et lumineuse couleur rose pâle s'ouvre sur un nez délicat et élégant qui s'exprime sur les odeurs des petits fruits rouges (fraise des bois, cerise, groseille). La bouche à l'attaque douce et sucrée offre une matière charnue, de la présence, un bel équilibre sur la fraîcheur, ainsi que des arômes fruités (framboise, bonbons aux fruits, confiseries) qui persistent dans une finale gourmande. Superbe Cabernet d'Anjou."

**Concours des Ligiers**

