



Cabernet d'Anjou Secrets de Chai La Réserve Bio

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



LOCATION

The vines are located in the heart of Saumur, on the banks of the Loire.

TERROIR

The vines extend over 10 hectares, on a clay-limestone soil which sublimates the expression of the Cabernet Franc.

IN THE VINEYARD

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

WINEMAKING

Early morning harvests and gentle pressing allow the potential to be preserved. more aromatic. Traditional vinification with temperature control (17 to 19°C).

AGEING

Aging on fine lees with regular stirring (4 months), bottling, then storage in our cellars 25 m deep, where the wine continues to mature away from light and variations of temperature.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8-10°C)

TASTING

Pale pink color with brilliant reflections.
Fruity nose of aromas of ripe strawberry and pink grapefruit.
Gourmet palate, all in roundness with a sweet and fruity finish.

FOOD PAIRINGS

Appetizers
Charcuterie and grilled meats
Fruit sorbets and desserts (fruit salads)

