Cabernet d'Anjou Secrets de Chai La Réserve Bio





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.

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.

VARIETALS: Cabernet franc 100% SERVING: Serve chilled (8-10°C)

FOOD PAIRINGS : Appetizers Charcuterie and grilled meats

Fruit sorbets and desserts (fruit salads)