



## 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)

