

Cabernet d'Anjou Tuffeau



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : The main characteristic of the region is its clay-limestone soil: this soft white rock called tuffeau allows the vine to put down good roots and a moderate water supply.

WINEMAKING : Direct pressing to extract a nice aromatic potential. Vinification in thermo-regulated vats then bottled in spring to preserve freshness and fruitiness.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : Its round and sweet profile makes it a perfect accompaniment for spicy Asian dishes. It can also be served with paella.



Pink colour with salmon hues.



It reveals an aromatic intensity of red fruits (strawberry, raspberry) with floral notes of roses. On the finale, it reveals a mentholated freshness.



This wine is soft and round. The liveliness and notes of flowers and mint give this wine a nice balance.

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