

Secrets de Chai - La Réserve Bio , Cabernet d'Anjou "Secrets de Chai - La Réserve Bio" , AOP Cabernet d'Anjou,



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)

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