

Cabernet d'Anjou Clin d'Oeil



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



LOCATION : The vines extend over the hillsides of the Saumurois and Anjou area.

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 fruit flavours.

VARIETALS : Cabernet franc 100%

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : It will accompany starters (salads, raw vegetables), cold meats (terrines, rillettes), fish (grilled sardines, salmon tartar), Asian dishes and desserts (fruit salads).



Raspberry-red with salmon-coloured hues.



Intense fruit aromas with hints of red berries and rose, with a fresh mint finish.



Tender, round and smooth wine, with a liveliness that compensates for the mellow sensation, fresh finish with hints of strawberry and grapefruit.

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