



ESCAPADE



Cabernet d'Anjou - Escapade

AOP Cabernet d'Anjou, Vallée de la Loire et Centre, France

LOCATION

This cuvée comes from parcels located in the commune of Montreuil Bellay, in the heart of the Saumur region.

TERROIR

The vines extend over 10 hectares, on a clay-limestone terroir that honours the Cabernet Franc.

WINEMAKING

To preserve the aromatic potential, the grapes are gently pressed and the must is lightly settled. The vinification is traditional with temperature control (17 to 19°C).

AGEING

Aged on fine lees (4 months), bottled, then stored in our cellars at a depth of 25 m, where the wine continues to age protected from light and temperature variations.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8-10°C)

TASTING

Pale pink colour with brilliant reflections. Elegant and fragrant nose with aromas of ripe strawberry and pink grapefruit. Gourmet palate, full-bodied with a soft and fruity finish.

FOOD PAIRINGS

Serve with aperitifs, cold meats, grilled meats (brochette with mustard sauce), red fruit sorbets and fruit salads.

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APPELLATION D'ORIGINE PROTÉGÉE

Cabernet Franc



FR-BIO-10
Agriculture France



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