



# 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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**Cabernet d'Anjou**  
APPELLATION D'ORIGINE PROTÉGÉE

*Cabernet Franc*



FR-BIO-10  
Agriculture France



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

