

Charles de Villeneuve

BIO



Cabernet d'Anjou Charles de Villeneuve Bio

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

PRESENTATION

This wine has been grown organically for over ten years.

LOCATION

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

TERROIR

10 hectares of clay-limestone soil

IN THE VINEYARD

The work in the vineyard is carefully done throughout the year. Thus, the environment, water and air resources, and the quality of the soil are preserved and biodiversity is maintained.

WINEMAKING

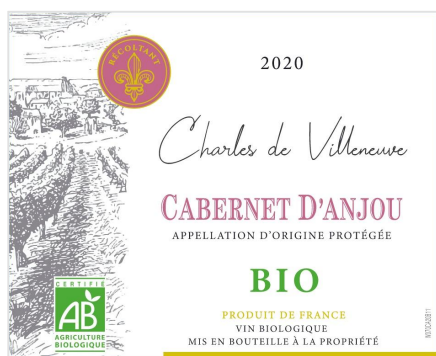
Early harvesting and gentle pressing allow for a greater preservation of the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

AGEING

Aged on fine lees with regular stirring (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

Aperitifs
Cold cuts
Grilled meats
Sorbets and fruit salads

