Cabernet d'Anjou Charles de Villeneuve Bio





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

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.

VARIETALS: Cabernet franc 100% SERVING: Serve chilled (8-10°C)

FOOD PAIRINGS: Aperitifs

Cold cuts Grilled meats

Sorbets and fruit salads