

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

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