

Anjou Rouge Cabernet Franc 2020

PRODUCER

Famille BONNIN

APPELLATION

Anjou Rouge

WINE REGION

Anjou – Loire Valley

ALTITUDE

85 mt above the seal level

SOILS & VINEYARDS

Deep soils marked by sandstone, white and yellow limestone

VARIETAL

Cabernet Franc 95%

Cabernet Sauvignon 5%

ANNUAL PRODUCTION

25 000 bottles

TRAINING SYSTEM

Guyot

HARVEST

Grapes are mechanical harvested at beginning of October.

VINIFICATION

The grapes were picked when fully ripe. 5 days of cold pre-fermentation maceration (8 to 10 ° C), then 7 days of maceration to preserve the fruit. Daily micro-aeration work for 1 month in order to obtain supple and elegant tannins. We have paid particular attention to the balance between density and silky note in which aromas of red and black fruits are inviting and exciting.

AbV

12,5%

WINE DESCRIPTION

The nose is a real feeling of red and black fruits. On the palate the wine is silky and round bringing on the table excellent pleasure

SERVICE TEMPERATURE - FOOD PAIRING

15 - 17° C. Due to its fruitiness and balance, the Anjou Rouge is a straightforward easy drinking. It can be served both with grilled meats, white meats, or vegetables. At the end of the meal, it can elegantly be paired with many soft cheeses

CERTIFICATIONS:

This wine is sustainable certified (Terra Vitis).

