

## CABERNET **D'ANJOU** *Gourmandise*

Appellation d'Origine Contrôlée



**Varietals :** 50 % Cabernet franc  
50 % Cabernet sauvignon

**Soil :** Schist alterite

**Vendanges :** machine harvest, early october

**Vinification :** 80% of the harvest is pressed immediately after harvesting, while the remaining 20% macerates for 12 hours. During fermentation, the temperature is maintained at around 16°C. When the sugar/alcohol balance is reached to obtain this semi-dry rosé wine, a cold mutage is carried out.

**Maturation :** in tank until bottling which is carried out after tangential filtration

**Analysis :** 11,5 % ABV ; 28 g/l RS

**Bottling :** early february

**Production :** 30 000 Bottles

**Dégustation :** It is a tender, semi-dry rosé, with a beautiful purple-pink color, which stands out for its elegance and bouquet.

**Food Pairing :** Cabernet d'Anjou is best enjoyed chilled (8 to 10°C) at any time of day. It goes well with charcuterie, melon, fruity desserts and spicy cuisine.



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