

ANJOU **VILLAGES**

Appellation d'Origine Contrôlée

Varietales : 100 % Cabernet franc

Soil : Clay-limestone and schists

Vendanges : machine harvest, early October

Vinification : The harvest is destemmed and quickly put into vats. Maceration lasts more than three weeks on average. A few pump-overs are carried out to extract the color and tannins, but without excess. The wine is only run off after tasting to evaluate the color and character of the wine. The racking is carried out manually so as not to crush the harvest. The free-run juices are separated from the press wines and then reassembled after aging. After malolactic fermentation, the wines are racked into vats.

Maturation : Aging in vats until bottling, carried out after gentle tangential filtration. Aging for twelve to fifteen months allows the structure of the wine to be refined.

Analysis : About 13 % ABV (depending on vintage)

Bottling time : November

Production : 10 000 bottles

Dégustation : This Anjou Villages is a full-bodied and harmonious wine, perfect for aging (5 to 7 years). Its deep color, complex aromas, full-bodied and robust palate, and well-blended tannins are only achieved through rigorous selection of the finest plots. Great aging potential. Best enjoyed at 15/16°C.

Pairing : It will accompany your red meats, game and platters of mature cheeses.



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