



Jean Louis Thumeau

Anjou rouge



Type of wine : Red

Variety : Cabernet Franc

Soil : Clay-Limestone

Pruning : Guyot simple (low-trained vines)
Guyot double (high-trained vines)

Yield : 50 hl/ha

Winemaking :

- Mechanical harvest
- Grapes sorted on sorting table
- Maceration for 20 days
- Alcoholic and malolactic fermentation
- Ageing : 6 months in stainless steel tank

Keeping : 5 years



Visual : intense ruby red

Nose : red fruits

Taste : fruity, suppleness

Serving : 18°C



About this wine. . .

It's a fruity and easy drinking wine. The tannins are supple. A delectable wine that will pair well with your meats and your barbecues.

