

Anjou Villages «Les 3 C» 2017 du Domaine Des Forges

Description: Named after the estate's three Cs: Claude, the Grandpa, and Corentin and Camille, the grandchildren. This wine is made from our best terroirs on the high plateaux of Saint-Aubin-de-Luigné. It is made either as Anjou Rouge or Anjou Villages, depending on the potential of the vintage.

Grape variety: Cabernet Franc and/or Cabernet Sauvignon, proportions vary by vintage. Soil: The soil is made up of ochre green to grey-black shale, tending to sandy clay on the surface.

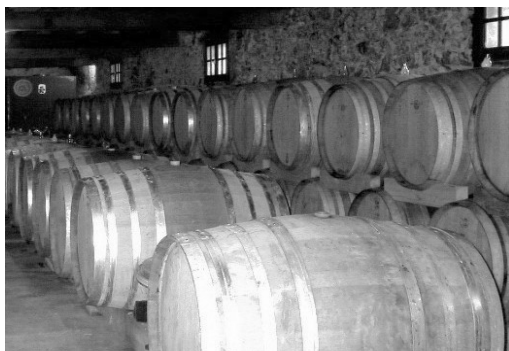
Winemaking: The grapes are harvested by hand once they are fully ripe. They are separated from the stalks and left to macerate for over 20 days. 3C is made from press juice, obtained by gentle bladder pressing. The wine is fermented and then aged for a year in 400l barrels in our air-conditioned storehouse.

Food pairings: Drink with red meat (entrecôte steak or rib of beef), game and strong cheeses.

Keeping qualities: Keep for 6 to 8 years.

Tasting notes:

This wine has a deep red colour. The nose is a combination of intense aromas of very ripe, almost cooked, fruit and spicier notes. It is full-bodied and generous in the mouth, and promises to be a great vin de garde. Serve at around 16°C.



Analysis report :

Title Alcoholometric volume : 13,5 % Vol