

AOP Cabernet d'Anjou

Grape variet(ies): 50% Cabernet Franc, 50% Cabernet Sauvignon

Colour: Rosé:

Style: Medium-sweet

Alcohol: 11 % abv

WINEMAKING TECHNIQUES: Machine harvest. Selection of grapes with the potential to produce fresh and ripe fruit aromas. Skin-contact maceration of 12 to 24 hours to extract maximum fruitiness. Pressing and thorough clarification of must. Slow fermentation with temperature control (16°C to 19°C) to conserve the aromatic potential of the Cabernet Franc. Maturation before bottling.

APPEARANCE: Bright and clear, with a raspberry red colour at the core and a salmon-pink rim.

NOSE: Notes of small red fruits (strawberry, redcurrant), rose, and tangy candy. Fresh finish with hints of mintiness and white pepper.

PALATE: Surprising and very refreshing in summer. This rosé is the easy-drinking wine *par excellence*. It is round and smooth, with a good dose of vivacity to balance the sensation of sweetness, and a refreshing finish.

