

ULTIMA TERRA

ANJOU VILLAGES

Denomination of Origin
Bottling at Sauveroy Estate

Vintage	2016
Alcohol	14%
Grape	Cabernet Franc
Average age of vines	35 years

Tasting

The color is ruby, intense, almost black, with a slight gradient of purple. On the nose, the wine offers a remarkable complexity and finesse on the notes of blackberries, cassis then cocoa and vanilla. The palate is fruity and fruity, offering a perfect balance between generosity and elegance.

Wine Pairing

It can be uncorked 2 hours in advance and served on a beautiful grilled beef, lamb or duck.

Service / Ageing

17° / 20 years

Terroir

Red schists

Climate

The plots are located in Saint-Lambert-du-Lattay (Anjou, Loire Valley) in a temperate zone under oceanic influence. The quality of the soil and subsoil makes the difference each year at the end of the season.

Vinification

After a maceration of 22 days, the wine has fermented then deposited its lees in tank before going down to be aged during 18 months in new barrels of 225 liters (Sequin Moreau). This breeding brings to Ultima Terra a unique dimension, while preserving our terroir and our grape variety.



Pascal's Opinion

The Ultima Terra has something more, the finesse assured, my passion perhaps, the freshness in the power, a huge pleasure, offered by this fabulous terroir and this mono varietal that is Cabernet, so expressive when it is planted in the right place.