

M. Blouin



ANJOU Rouge

Fruity and Pleasant

AOC : Anjou

Colour : Red

Type : Suple

Grape variety: Cabernet franc (70%) / Cabernet Sauvignon (30%)

Vol : 12,5 à 13 %

Bottle vol : 75 cl

Red fruits aromas

WINEMAKING

Integrated farming. The grapes are picked (separation of the stem and the grape) before being macerated for 5 to 15 days (maceration : fermentation of the grape with its juice). The vatting helps with the extraction of the colour and tannins contained in the pulp and the grape skin during alcohol fermentation. After the maceration in tank, the juice is removed and the grape-pomace is pressed. Then there is a second fermentation called malolactic,, before maturing and clarifications.

TASTING NOTES

EYE : red cherry colour

ODOUR : nose of red fruits, slightly spicy (pepper, cinnamon)

TASTE : Round and fruity with delicate tannins.

SERVICE

SERVICE TEMPERATURE : From 16° to 18°

AGEING : To drink young, or to allow to age for up to 6 years according to taste.

FOOD MATCHES : It harmonizes perfectly with buffets, cold meats, cheeses, quiches, pies, grilled fish, white and red meats.