

# Anjou Rouge (red)

## « Les Confessions... »

*Domaine de Pied Flond*

**Varieties :** Cabernet Franc 95 % , Cabernet Sauvignon 5%.

**Terroirs:** Clay, sandstone and schist soils in Martigné-Briand.

**Wine making :**

Optimal ripeness is researched on a parcel specially prepared for this vintage (pruning, load control) regular maturity controls and harvest mid-October.

Full destemming of the grapes and adjustment to the soaking condition of the year.

After the malolactic fermentation, a big aeration and a racking are done in order to enhance the wine (colour, aromatic complexity, structure).

Beginning of raising in a stainless steel tank and 12 months in French oak barrels.

Blending of each barrel and bottling.

**Tasting :**

Intense **colour** with ruby notes.

**The nose**, is very delicate... It combines the red and black fruits aromas from the two well matured varieties, but also the aromas coming from the oak barrels such as vanilla, soft liquorice and toasted notes.

**The mouth attack** is round, almost suave with a perfect and elegant balance of tastes with soft and vanilla tannins ... A thoroughbred and delicate wine showing a typical Loire Valley freshness !

**Service and consumption advice :**

To be served after a 2 hours aeration between 17 and 18°C this wine will perfectly pair with :

- « Pot au feu » (boiled beef), blood sausage, grilled lamb
- Red meats in sauce (beef ribs with wine sauce, tournedos...)
- feathered game,
- Soft cheese, flowered or washed rind cheese.

**Conservation :** This wine can easily be conserved from 6 to 8 years but is also really nice to be consumed now.



**Jean Michel Monnier Œnologue conseil**

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