

Anjou Rouge (red)

Domaine de Pied Flond

Varieties : Cabernet franc (90 %) and Cabernet Sauvignon (10 %)

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

Wine making :

- Advanced phenolic ripeness, berries tasting every two days.
- Full destemming of the grapes and adjustment to the soaking condition of the year (cold pre-fermentation, temperatures control between 27 and 30 °c, extraction time from 15 to 20 days)
- After the malolactic fermentation, a big aeration and a racking are done in order to enhance the wine (colour, aromatic complexity, structure).
- The wine is raised in a stainless steel tank until spring bottling. Meanwhile it is racked two times in order to let the wine take benefit from its dregs.



Tasting :

Very intense red garnet **colour**, almost black, with purple hints, its confirms the Loire Valley Cabernets « strong » youth after a sunny summer and autumn.

The nose : Deep just like the colour. Fresh and jammy black fruits (blackcurrant, blackberry, blueberry), consolidated by liquorice notes offering a smooth and charming olfactory concerto !

Mouth : Rich and smooth attack... fleshy and velvety sensation. It shows again black and red fruits aromas as well as a smoky touch from the schist soil. The alcohol in the finish brings relief.

Service and consumption advice :

This wine needs to spend 1 to 2 hours in a carafe in order to enhance its aromatic potential and eventually get rid of a slight residue that could appear within a few months (due to the richness and power of polyphenols)

This wine served between 17 – 18°c will perfectly pair with fleshy meals :

- Red meats (beef ribs, breast of duck with Morello cherries, lamb shoulder with rosemary)
- White meats,
- Summer grills (andouillette, ribs, sausages ...)
- Game (boar, deer, duck ...)
- Soft cheese (brie, reblochon, saint nectaire...)

Conservation : This wine will easily evolve in the bottle for 4 to 6 years.

Jean Michel Monnier Œnologue conseil

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