

Cabernet d'Anjou

Domaine de Pied Flond

Varieties : Cabernet Franc 90 % and Cabernet Sauvignon 10%

Terroirs : Clay and schist soils

Wine making :

- The full maturity of the two varieties Cabernet franc and Cabernet sauvignon is researched.
- Slight pellicular maceration to extract the fruit aromas and the delicate pink colour.
- Soft and controlled clarification to improve the structure.
- temperature control during the fermentation to save all the richness and elegance of the aromas, followed by a cold mutage when the structure balance of the wine is reached.
- Bottling in spring.

Tasting :

Delicate pale pink **colour**

The nose is aromatic dominated by fresh red fruits (strawberry, cherry, raspberry, redcurrant) followed by hints of menthol and eucalyptus in the finish that brings freshness.

The **mouth** attack is just like the nose : sweet and smooth. The link between alcohol and sweetness is well balanced. The aromas are complex and rich with exotic fruit and candy notes.

Service and consumption advice :

Served between 6 and 8°C, our Cabernet d'Anjou appears as a wonderful friendly wine, it will as well « refresh » your guests during hot summers !

Its sweetness and natural tonicity will perfectly match :

- an aperitif with roasted bananas, hot plums with bacon, melon with red fruits.
- exotic, asian or oriental spicy meals (curry..)
- Pies or fresh fruits (raspberry pie, strawberry bavarian cream...)

Conservation : to be ideally consumed within its youth (1 to 2 years), though it can evolve for a few years as well.



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