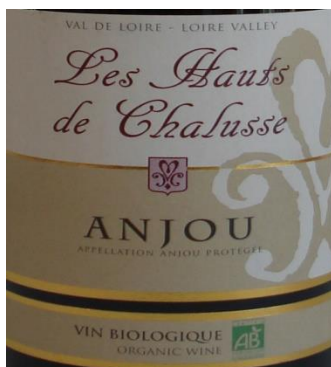


BIOVIDIS

Le spécialiste du vin bio



Anjou Red 'Hauts de Chalusse'



Certified organic wine, FR-BIO-01.



The vineyard:

Size: 30 hectares, of which 3 hectares for this wine
Vine age: 13 to 28 years
Grape variety: 100% Cabernet Franc

The soil:

The vines cover the schist slopes overlooking the Loire.

Wine making:

Complete de-stemming. Regularly pumped over during fermentation.
Maceration for 1 month in closed vats.
Malolactic fermentation, under marc.
Matured in concrete vats for 3 months, then barrelled for 3 months.
Earth filtered before bottling in the spring.
ABV: 12°

Tasting notes:

Appearance: An intense red wine with hints of violet.
Bouquet: Aromas of fresh fruit marked by ripe cherries.
Taste: A powerful yet elegant taste, which reflects a harvest at optimal maturity. A rich, gastronomic wine.

Serving temperature and food pairings:

Serve at 16°C - 17°C
Serving suggestions: Cold meats, buffets, white and red meats, cheese.

When to drink:

Ready to drink now.

