



Anjou «Cabernet Sauvignon»

2009

This parcel in Anjou, also named “Rouillères,” is separated from the vines in St. Nicolas by only a mere path.

On similar “terroirs” we wanted to see how two different grape varieties could evolve.

An excellent Cabernet Sauvignon requires late harvesting, moderate yields, rigorous sorting and patience.

Soil Sand and gravel

Grape variety Cabernet Sauvignon

Age of vines 20 years old

Yields 35Hl/Ha

Vines in conversion to organic culture since 2007

Manual Harvest

Following this the fruit passes inspections on two sorting tables and then the berries are gently lifted into the tank by elevator belt in order to keep the fruit intact.

Wine Making Process

The juice is gently removed by “remontage” which consists of removing the juice from the bottom of the tank and returning it to the top. This process requires no tritrations or punching of the cap which can release more tannins into the wine. Next, cold maceration is used before fermentation to enhance the fruit and then aged in thermo-regulated stainless steel tanks to keep the fruity character.

Tasting

With its deep dark color, this juicy and refreshing wine expresses blackcurrant, white pepper and eucalyptus.



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