

DOMAINE MONCOURT



Vins de Loire et de France

Cabernet d'Anjou

Appellation : Appellation Cabernet d'Anjou Contrôlée

Grape varieties: Cabernet Sauvignon 60%, Cabernet Franc 40%

Vintage: 2015

Soil : flint, clay-limestone

Growing practices: Val de Loire Guyot pruning, manual and mechanical leaf removal

Vinification: The mechanical harvest, 70% of crop is squeezed directly, and 30% is placed in vats for maceration for 24 hours in order to obtain a desired color and well-balanced wine. The process of settling lasts for 24 hours. For fermentation the temperature is maintained between 18 and 20°. This process is followed by aging in vats on fine lees for 6 months until bottling.

Annual production: 80 000 -100 000 bottles

Tasting notes:

- Bright and crystalline raspberry color with saumon shades
- Aromas of dark fruit flavors (blackcurrant, blackberry) .
- It's a soft, fruity and elegant wine

Food pairings: Appetizer, festives occasions, desserts

Service temperature : Serve fresh 6°C

Ageing potential : The optimal consumption of this wine is within the period from its first years until several years (5-6 ans)



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