

DOMAINE MONCOURT



Vins de Loire et de France

Anjou Rouge

Appellation : Appellation Anjou Rouge Contrôlée

Grape varieties: 100% Cabernet Franc

Vintage: 2015

Soil : clay-limestone

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

Vinification: Grape clusters are stripped and grapes are put into vats for 10-15 days of maceration in order to obtain a desired color, tannins and aromas. For fermentation the temperature is maintained between 18 and 20°. This process is followed by aging in vats with several rackings for 6 months until bottling.

Annual production: 20 000 - 30 000 bottles

Tasting notes:

- Luminous garnet red color
- Aromas of spices, red fruit (blackcurrant, raspberry) with notes of black fruits (blackberry).
- It's a tannic and velvety wine with long-lasting, fresh and well-balanced finish.

Food pairings: red meats, game, dishes with sauces, cheeses

Service temperature : Serve 16-18°C

Ageing potential : The optimal consumption of this wine is within its first years but its complexity is revealed after 5-10 years of cellaring.



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