



Appellation d'Origine Protégée

- Anjou Villages 2017.

Variety

- Cabernet franc (100%), vines aged 25 years on average.

Terroir

- Gray-black schist and falun shells

Yield

- 25 hectoliters/hectares.

Wine making

- Upon arrival the harvest is de-stemmed and then macerated for 4 weeks.
- Pressed pneumatically
- Put in oak barrels of 2 wines for 15 months.
- Bottled on November 12, 2018.
- Without filtration and no added sulphates

Service

- Serve at 12 to 14°C
- Food pairing : red meats, cheese, and game.

Analyses

- **Alcohol** : 13.42% Vol // **Acidity tot** : 3.95 gr / l // **Acidity Vol** : 0.95 gr / l // **Free S02** : <10 mg / l (natural) // **Total S02** : 24 mg / l (natural)

Les Cocainelles

