

une histoire de famille

L'Ancrie

Appellation d'Origine Contrôlée

- Anjou Villages 2017.

Variety

- Cabernet franc (100%), vines aged 30 years on average.

Terroir

- Layers of gray-black shale.

Yield

- 38 hectoliters/hectares.

Wine making

- Upon arrival, the harvest is de-stemmed then macerated for 4 weeks.
- Pressed pneumatically and then put in oak barrels for 15 months for a malo-lactic fermentation.
- Blended and bottled : November, 12nd 2018.
- Without filtration and no added sulphates

Tasting

"L'Ancrie" is characterized by a bright garnet-red color with violet reflections. On the nose, aromas of red fruit (raspberry, strawberry) and peppery notes. On the palate an honest and supple wine which offers a beautiful concentration.

Service

- Serve at 12-14 ° C.
- Food pairing : Red meats, cheeses and game

Analyses

- **Alcohol** : 13.13% Vol // **Acidity tot** : 4.04 gr/l // **Acidity Vol** : 0.70 gr/l
// **free So2** : ND (natural) // **S02 total** : ND (natural)

