

BIOVIDIS

Le spécialiste du vin bio



Anjou AOC Red 'Délice d'Automne'



Certified organic wine, FR-BIO-01.

The vineyard:

Vine age: 20 years

Grape variety: 100% Cabernet Franc

The soil:

This vintage is characterised by two soil types: sandy clay and schist.

Wine making:

A traditional wine making technique. When you harvest a healthy, ripe fruit such as used in this wine, the wine making becomes very easy. Nature does everything.

Sorted and harvested by hand.

The entire grape harvest is vinified and matured in stainless steel and concrete vats. The short maceration process means the elements that give the wine all its fruit can be preserved.

ABV: 12°

Tasting notes:

Appearance: Intense, ruby red.

Bouquet: Intense aromas of red berries (Morello cherries, strawberries and cherries)

Taste: Fruity, well-rounded wine. A fresh, red fruit finish. Tannins are present resulting in a structured wine.

Serving temperature and food pairings:

Serve at 16°C

Serving suggestions: Buffets, cold meats, white and red meat, cheese

When to drink:

Ready to drink now, can be kept for 2 to 3 years.

