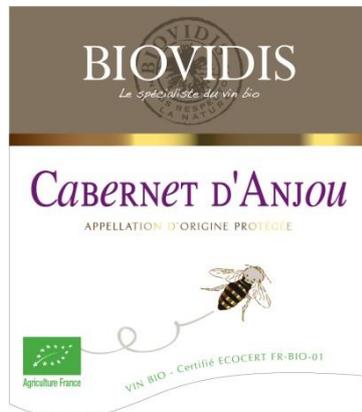




Cabernet d'Anjou AOC 'Cuvée l'Abeille'



Certified organic wine by



Philosophy

Bees are among the first victims of pesticide use and environmental destruction. Without them, the ecological balance would be seriously threatened.
LET'S PROTECT THEM!

The vineyard:

Vine age: 15 to 35 years
Grape variety: 100% Cabernet Franc

The soil:

Clay limestone gravel

Wine making:

Manually harvested. Direct pressing of grapes. Fermentation temperatures controlled at 18°C - 20°C. The wine is kept on lees until bottling.
ABV: 12.5°

Tasting notes:

Appearance: Luminous colour
Bouquet: Notes of red berries (strawberries, redcurrants) and English sweets.
Taste: A superlative gastronomic wine. Soft, well-rounded and smooth, with a lively taste that balances the softness and gives a fresh finish.

Serving temperature and food pairings:

Serve chilled at 8°C

Serving suggestions: Cold meats, exotic or Mediterranean dishes, mixed salads, sweet tarts/fruit salads.

When to drink:

Ready to drink in the first few years, but the finer vintages will hold surprises for several decades.

