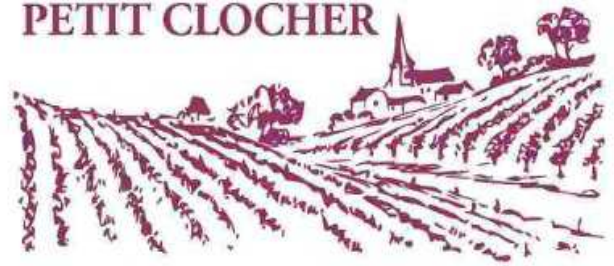




DOMAINE DU PETIT CLOCHER



VAL DE LOIRE - ANJOU & LAYON
CLÉRE-SUR-LAYON www.domainedupetitclocher.fr

Our domain is the work of four generations of successful winemakers in Cléré sur Layon. Maintaining a high level of quality whilst always evolving, the operation has grown from 5 to 78 hectares in 50 years. Diversifying in both grape varieties and soil types in the vineyard has ensured the future passage to the next generation.

Domaine du Petit Clocher subscribes to the charter of independent winemakers, "The winemaker respects his land, works his vines, harvests his grapes, vinifies his wine, bottles the production in his cellar, markets his products, respects tradition, gives tastings and advice and takes pleasure in presenting the fruits of his labor"

AOC Cabernet d'Anjou

Varieties : Cabernet Franc 60% - Cabernet Sauvignon 40%

Soil : Degraded schist

Vinification and ageing:

This rosé is machine harvested. After one night's maceration to give the pink colour, this wine undergoes alcoholic fermentation in tank at low temperature to preserve the complex aromas. When there is 22 – 27g/l of sugar remaining we stop the fermentation by tangential filtration to stabilise the wine. After 3 months in stainless steel tanks the Cabernet d'Anjou is bottled.

Tasting:

The colour is a bright salmon pink.

On the nose one finds red fruits (strawberry and redcurrant), with rose and mint.

On the palate, this wine is a delicious, light and sweet, with a lively refreshing finish.

Keeping: 2-3 years

Food matching: This soft rosé is excellent with a bowl of strawberries, Asian cuisine and matches all sweet and salty dishes generally. More original, try it with lobster or crayfish.

