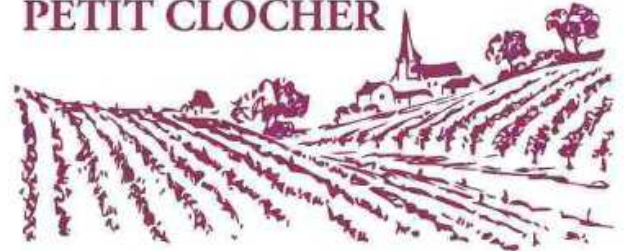




DOMAINE DU PETIT CLOCHER



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 Anjou Rouge

Variety : Cabernet Franc

Soil : Green Schist 60% Microgranulite, Microdiorite 40%

Vinification and ageing :

Mechanically harvested when the grapes are fully ripe, the grapes are then destemmed to be macerated for 4-6 days in Rotomatic tanks. Our equipment allows us to extract the tannins and colour gently and quickly. The fermentation and malolactic fermentation are then finished exclusively tank. After a short ageing, we filter and bottle in the spring.

Tasting :

The purple colour has good intensity.

The nose is delicate dominated by fresh red fruits, strawberry, blackcurrant, with liquorice notes.

On the palate it has good attack, the aromas of cooked fruit give delicacy; it is structured with light tannins.

Keeping : 3-4 years

Food matching : It will be perfect with white meats, veal, lamb or with cold meats.

