



LES TERRES ROUGES

ANJOU ROUGE

GRAPE VARIETY

Cabernet Franc 100%

TERROIR

Limestone-clay on a hillside above our cellar.

WINEMAKING

A suitable pruning and a cover planting of cross-rows.
Delicate harvest.

Total destemming of the grapes, then sorted out on the sorting table.

An 18 days maceration with control of temperatures and separation of free run juice and press juice while devatting.

Racking at the end of the malolactic fermentation, then gently oxygenated.

Filtration, then bottled before summer.

TASTING

Served between 14 et 16°C (57°F and 61°F)

FOOD AND WINE PAIRINGS

Les Terres Rouges will accompany river fish with a red wine sauce.

It can be tasted with charcuterie, rillettes, smoked ham, grilled pork and beef carpaccios.

We also enjoy it with soft cheese (reblochon, brie, camembert).



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