

CABERNET D'ANJOU « La Vie en Rose »

Bordered by the Layon on one side and vineyards on the other, Château de la Mulonnière is a perfect illustration of the relaxed charm of the Anjou lifestyle. A few years ago, the Saget family set its heart on the property which produces some of the region's most prestigious appellations such as Savennières, Coteaux du Layon and Quarts de Chaume. Sustainable viticulture is used in the vineyard with the aim of rendering a true portrayal of the estate's magnificent terroirs. Chenin blanc, Château de la Mulonnière's emblematic grape variety, fully displays its versatility through wine styles that range from dry to semi-dry and sweet. Under the guidance of the cellar master, it delivers its extensive array of aromatics with great panache.

Grapes Varieties

Cabernet Franc 50% and Cabernet Sauvignon (50%).

Soil

Schist and schistose clay.

Production technical data

We wait until the grapes reach full maturity. The harvested grapes are totally de-stalked and a proportion of them undergo skin-contact maceration, followed by low temperature fermentation at 15 to 16°C, until we obtain the right balance. The wine is aged for a few months in tank and bottled in spring.

Tasting Notes

Bright salmony hue. Redcurrant- and raspberry-type red berry aromas, with a hint of amylic aromas when young. A nice fresh wine that can be enjoyed with any meal.

Serving advice and food recommendations

Served at a temperature of 8-9 °C, this wine will go well with :

- cold meat cuts ;
- barbecued meats ;
- red berry desserts (strawberry charlotte, blueberry tarts, pana cotta with raspberry coulis, etc).

