

ANJOU VILLAGES « Rouge Baiser »

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, Cabernet Sauvignon.

Soil

Schist and schistose clay on the Coteaux de Beaulieu sur Layon.

Production technical data

After the dry summer and autumn that we enjoyed that year had turned the grapes beautifully ripe, we gently hand picked them to ensure they remained in optimum condition. After totally de-stalking the grapes, we carried out slow, gentle extraction over 21 days. The wine was matured for 14 months minimum in barrels (that had seen 1 vintage, 2 vintages and 3 vintages).

Tasting Notes

The wine is magnificent in appearance, with a deep, dense garnet hue – very purple around the edges and nearly black in the centre of the glass.

On the nose, the wine is instantly warm and soft. It releases very caramelized, fruit jelly aromas (blackcurrants, blackberries and blueberries). A hint of smoky, warm stone is a reflection of the wine's schistose terroir.

On the palate, as on the nose, the wine is soft, delicious and meaty. The palate is coated by the full, sweet alcohol and fairly dense tannins, whose lovely silkiness comes from carefully managed barrel aging.

Serving advice and food recommendations

If decanted an hour earlier and served at room temperature (18 – 20 °C), the wine should release its full range of aromas and display its opulent structure. Enjoy with :

- juicy, red meats (rib of beef grilled over vine shoots, filet mignon, shoulder of lamb with rosemary) ;
- small feathered game (duck, etc) ;
- soft cheeses (Reblochon, farmhouse Brie, Saint Nectaire).

