Chateau du Breuil

Anjou Rouge A.O.P .

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Grapes : 70% Cabernet Franc and 30% Cabernet Sauvignon.

Vines: 20 years old, planted on the upper slopes on primary schists.

Terroir : Relatively deep clay-silt soils.

Viticulture: Organic with contact-only treatments.

Ploughing and hoeing between the vines.

Green pruning/harvest.

A mix of hand-picking and machine harvest.

Vinification : Classic soak for two weeks with minimal extraction.

70% raised on the fine lees in tank, 30% in used French oak.

Bottled after 12 months.

Alcohol: 12.5% by vol.

Tasting: A fruity red wine for medium cellaring (6-10 years).

Serve at cool room temperature (57-61°F or 14-16°C).

Rich enough to match roasted and grilled meats and many cheeses.