



LES VINS DE CEDRIC BOUREZ



ANJOU NOIR 2018 AOP ANJOU VILLAGE



GRAPE: Cabernet Franc.

CULTURE: organic farming, manual harvest, grapes sorted directly on the plot with 15kg ventilated crates.

TERROIR: several plots on beautiful spilite soils. Average 40 years old vines.

VINIFICATION: a few days maceration, slow pressing, slow alcoholic and malolactic fermentation with indigenous yeast, end of fermentation in tank.

AGING: in used barrels for 12 months

OPTIMAL TASTING: from 5 to 10 years.

TASTING NOTE: nose with notes of ripe fruit, structured by the wood of oak barrels. The mouth is full and generous; balanced with a long finish.

FOOD PAIRING: prime rib cooked with vine shoots and herbs, rack of lamb.

75 cl, natural cork, bottled at the domain



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