

# ***ANJOU ROUGE 2005***

## ***CHATEAU DE BELLEVUE***

***Grape Variety:*** Cabernet Franc and Cabernet Sauvignon  
The first give the wine her finesse and the latter, structure.

***Technical Criterion:***

The grapes are picked at their maximum maturity.  
This is followed by a maceration period of between 8 to 10 days in order to extract the ruby red colour.  
During the winter the temperature is controlled along with oxidation and racking processes, in order to extract all the aromas.

***Characteristics of the wine:***

The wine is ruby red with hints of purple.  
The aroma of the wine has notes of cherries, blackcurrant and raspberry.  
The initial taste is of velvet. The ANJOU ROUGE not only charms with her subtle and round character but also with her silky tannins and finesse.

***Gastronomy:***

Fresh and dominated by a lively bouquet, the Anjou Rouge accompanies the following; cold, cooked meats, grilled meat, quiches, casseroles and cheese.  
The wine will improve with age and can be kept for around 7-10 years.  
Serve between: 12° and 13° if young and after some years between 14° and 15°.

***Packaging:*** 75cl. Bottles  
Cartons of 6 or 12 bottles  
European pallet