

Anjou Villages 2004

CHATEAU DE BELLEVUE

Grape Variety : Cabernet Franc and Cabernet sauvignon
The first provides the finesse and the latter, body.

Technical criterion:

The grapes are harvested at the moment of optimal maturity

- A maceration of between 8 to 10 days to extract the deep ruby colour.
- The oxidization process within the barrel develops fine and expressive aromas along with strength and finesse.
- Aeration and decanting.

Characteristics of the wine:

The 'robe' has a beautiful ruby colour with purple hues.

The aromas evoke the scent of ripe red fruit (blackcurrants, cherries and morello cherries)

The structure in the mouth is very intensive. This wine can be appreciated now but will improve over the next 1 to 2 years.

Gastronomy

This wine is best served decanted.

L'ANJOU VILLAGES is an excellent accompaniment to roast beef, game and strong cheeses.....

This wine is best enjoyed at room temperature (12° to 15°)

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