

Bateliers de Loire Cabernet d'Anjou 2022

TASTING NOTES

COLOR:

Pale pink with low intensity

AROMAS:

Fruit cocktail including citrus, peach and raspberry

PALATE:

Roundness and sweetness in attack, freshness and beautiful aromatic persistence

FROM GLASS TO PLATE

FOOD PAIRING:

Spicy food
Fruit-based desserts

SERVING TEMPERATURE: 12°C

WINE

WINE STYLE: Rosé demi-sec

GRAPE VARIETIES: 95% Cabernet Franc
& 5% Sauvignon

WINE MAKING: Direct pressing without maceration,
then transfers under gas (inerting) before fermentation
in stainless steel vats at 15°C and cold mutage

MATURING: Matured in stainless steel vats for 6 months
before bottling

ALCOHOL: 11,5% vol

RESIDUAL SUGAR g/L: 20

REMY PANNIER
MAISON FONDÉE EN 1885

