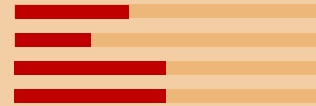




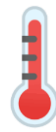
Anjou 1927 - 2021

Typical

Alcohol
Tannic
Rich
Fruity



3 years



14°C / 55°F



30 min.



AOP Anjou



Cabernet Franc 60 % – Cabernet Sauvignon 40 %

6 ha – Yield: 58 hl / ha

Terroir: Graves, Sandy clays



Traditional wine making process

Ageing in tank on its lees during 12 months



✓ Alcohol: 13 % Vol.

✓ Total acidity: 3.2 g / L



Deep ruby color. Delicate notes of red berries and flowers (irises, violets) evolving towards more complex aromas (black berries, undergrowth, etc.). Fresh on the palate with fine tannins, yet also generous and full-bodied.



Hams, Simmered beef, veal stew, grilled poultry, Mushroom omelets, Bolognese spaghetti



Neufchâtel, soft cheeses



Fish poached in wine



Pan-fried mushrooms and wild mushrooms.



Pears in red wine or spiced apples



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