

SAUVION

LOIRE VALLEY - ANJOU ROUGE. 2007

Color	Red
Varietal	100% Cabernet Franc
Appellation	Anjou
Alcohol content	12.5% alc/vol
Area	84.48 acres
Soil	Argyle, shale
Rootstock	3309C
Fertilization	None
Density	2,023 vines/acre
Ages of vines	30 years
Pruning	Simple Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	20 days
Temperature	68°F
Malolactic fermentation	Yes
Maturation	Hot maceration during 10 days
Fining	Filtration
Aging	Up to 5 years
Appearance	Ruby red color
Nose	Floral and berry fruits aromas
Palate	Great finesse, fresh and elegant
Food pairing	Red and white meats, cold cuts and cheese

