

Anjou Villages «les 3 C» 2020 du Domaine Des Forges

AOP Appellation d'Origine Protégée

Description:

Named after the three Cs of the estate: Claude, the grandfather, and Corentin and Camille, the grandchildren.

When we had our children, we chose first names for them starting with a C like their grandfather, if they take over the estate, they will not need to change our logo :



CONCOURS AGRICOLE PARIS 2022

SILVER MEDAL

This AP O Anjou- Villages is a selection of the best Anjou terroir, from the best plots, small production of less than 50 Hl hectares

Grape variety: 50 % Cabernet Franc and 50 % Cabernet Sauvignon, proportions vary by vintage. Soil: The soil is made up of ochre green to grey-black shale, tending to sandy clay on the surface.

Winemaking: The grapes are harvested by hand once they are fully ripe. They are separated from the stalks and left to macerate for over 20 days.

3C is made from press juice, obtained by gentle bladder pressing. The wine is fermented and then aged for a year in 400l barrels in our air-conditioned storehouse.

Food pairings: Drink with red meat (entrecôte steak or rib of beef), game and strong cheeses.

Keeping qualities: Keep for 6 to 8 years.

Tasting notes:

This wine has a deep red colour. The nose is a combination of intense aromas of very ripe, almost cooked, fruit and spicier notes. It is full-bodied and generous in the mouth, and promises to be a great vin de garde. Serve at around 16°C.

Analysis report :

Title Alcoholometric volume : 13 % Vol

