CACHET WINE

Anjou Village Brissac, Château Prince

Code PRIN150

A wonderfully ripe and forward Cabernet Franc, showing brightness and purity of fruit. Vibrant, soft and fruit driven, juicy and yet intense

Tasting Notes:

The nose is redolent of baked black fruits, soft and lush tannins from the extra years ageing. Notes of menthol, herbs and some coffee present, but the over-riding impression is of ripe black fruit, a touch of jamminess and lovely minerality.



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Specification	
Vinification	Hand picked and sorted grapes, crushed and then fermented on skins for 15-18 days. Transferred into tank for malolactic, then into barrel for maturation. Matured in the bottle until release
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Area	Anjou
Type	Red Wine
Grapes	Cabernet Franc
Genres	Organic
Vintage	2014
Style	dry
Body	Rich, bold and robust
Producer	Chateau Prince
Producer Overview	Château Princé, certified organic since 2015 by Ecocert, is a benchmark of the AOC Coteaux De L'Aubance, Anjou Villages Brissac and Anjou Blanc. Régis Vincenot's first acquisition in 2002, this estate is located at the gates of the Angers capital, in the town of Saint-Melaine-sur-Aubance. The property's vines form an exceptional islet on a shale hill overlooking the Aubance River. The top of the hill presents soils where slate dominates. These "hot" lands are planted in chenin to create dry or sweet white wines with a strong personality. Cabernet Franc, a more water-hungry grape, is planted on the slopes allowing optimal maturity for the production of dense and deep reds.
Closure Type	Cork
Food Matches	Perfect with mature cheeses, grilled red meats such as beef, lamb or pork, or a hearty vegetarian stew with some spice
Press Comments	Decanter, September 2022, Loire Cabernet France Panel Tasting: 90 points "Aromatic and perfumed, a smoky cassis and blackberry nose with a slight creamy note. Evolved harmony with a touch of sweet funghi and leather. Bold, dry tannins and a long finish"