



Authenticity and Quality...

## Cabernet d'Anjou Domaine de Terrebrune

Helped by its terroir, this Cabernet d'Anjou is able to release, from a very early age, the finesse of its bouquet and its aromatic freshness.

Fruity on the palate, fresh and refreshing, marked by the quality of its grapes, its lively character makes it perfect for enjoying with friends.

### WINE AND FOOD

**Serve between 8°-10°C with**  
Aperitif - Poultry - Japanese food -  
Spicy food - Sweet tart - Fruit salad

### THE DOMAIN

The "Domaine de Terrebrune" is a family domain, made of 50 hectares of vines, producing 400,000 bottles/year. More than half of this production is rosé wine. Respect for the environment has a very high priority at Terrebrune. Their methods are both ecologically friendly and efficient in that they make use of the most recent technological innovations while preserving their natural heritage.

### THE VINEYARD

**Soil:** Clay-gravelly with schist  
**Subsoil:** Silty sand and clayey sand  
**Grape variety:** Cabernet Franc  
**Age of the vines:** 20 years old  
**Area:** 11 ha  
**Yield:** 60 hl/ha  
**Production:** 90,000 bottles/year

### HARVEST

Mechanical

### WINE MAKING PROCESS

- Very short skin contact
- Low temperature fermentation
- The fermentation is stopped with a filter to keep some sugar (residual sugar = 32 g/l)

### TASTING NOTES

Semi-dry rosé wine with a beautiful crimson tint. This Cabernet d'Anjou has an aromatic bouquet: raspberry, red berries and spicy aromas.

### EVOLUTION

To be consumed within 3 years

### REWARDS

2006 vintage:  
Silver medal in Paris  
Silver medal in Angers  
Bronze medal in Macon