

Anjou Villages “Les 3 Failles”



Selected red wine, complex and structured

Vintage: 2018

Alcohol volume: 13.5%

Grape variety: CABERNET SAUVIGNON
grape variety grown on south-facing
shale soil.

Winemaking: Hand-harvested extremely
ripe grapes, often collected at the
beginning of November. Maceration is
long and careful resulting in a full-
bodied wine with smooth tannins.

Food pairing: with red meat dishes,
mature cheeses and spicy dishes.

To be guarded: 5-10 years



Tasting notes

- Eye: deep and dark red.
- Nose: intense, with aromas of garrigue, followed by black fruit family (blackberry, blackcurrant).
- Palate: powerful attack, yet round and mature. The body is in harmony with the silky tannins. The finish is rich and silky.

