Loire, Chateau Princé, AOC Anjou Villages Brissac, Rouge

AOC Anjou Villages Brissac, Vallée de la Loire et Centre, France

Régis Vincenot's first acquisition in 2002, this estate is located on the outskirts of the capital of Anjou, in the commune of Saint-Melaine-sur-Aubance. The property's 15 hectares of vines form an exceptional organic island planted on a schist hillock overlooking the Aubance River. Situated on a gently sloping, north-facing plateau, Château Princé's vines are well exposed to the sun, providing excellent ventilation for the grapes, which ripen slowly to bring out the best in our grape varieties.

PRESENTATION
Chateau Princé, certified organic since 2015 by Ecocert, is a reference in Coteaux de l'Aubance, Anjou Village Brissac, and Anjou blanc AOC.

LOCATION
Saint-Melaine-sur-Aubance

TERROIR
Clay, schist, quartz soils

IN THE VINEYARD
Soils on slopes are deeper and composed of clay and quartz from the same schist.
Their respect for biodiversity and the life of the soil through traditional winemaking practices also guarantees the harmony between the vine and its environment, essential to the creation of great wines.

WINEMAKING
Stainless steel vat for the vinification, gentle maceration.
Hand picked and sorted grapes, crushed and then fermented on skins for 15-18 days.

AGEING
Transferred into tank for malolactic, then into barrel for maturation. Matured in the bottle until release.

VARIETAL	GM: NO
Cabernet franc 100%	Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING
16°C/61°F

AGEING POTENTIAL
5 to 10 years

TASTING
he garnet-red color has great depth. As soon as the bottle is opened, hints of undergrowth appear, but fade after a few minutes' oxygenation in the glass, or 1 hour in the decanter. All the complexity of cooked black fruits will then be released and fully asserted.

FOOD PAIRINGS
Red meats grilled with vine shoots, but even more so game and slightly "fatty" meats (pork, lamb...).

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