

LA BELLE ANGÈLE

CABERNET SAUVIGNON

La Belle Angèle was a famous character of the early 20th century. Known for her beauty and joie de vivre, she was the muse of many French impressionist painters.

La Belle Angèle wines praise this figure of the «Belle Epoque» by embodying the same values that characterized the woman : charm, elegance, joie de vivre and fine taste.

Discover this range of fresh, fruit forward and expressive Vin de France in a distinctive and contemporary French design.

SOIL

The grapes come from deep gravelly soils.

GRAPE VARIETY

Cabernet Sauvignon is a relatively late budding and ripening variety. It often gives its best results in well-drained, gravelly, acidic soils with good exposure which allow a maximum ripening of grapes, particularly in temperate areas. In dry areas, it prefers deeper soils that can provide constant nutrition, especially during summer droughts.

VINIFICATION

Cabernet Sauvignon grapes are harvested at perfect ripeness. In order to obtain a rich and complex wine, the vinification process includes a 6- to 10-day vatting period and a hot prefermentation maceration period.

AGEING

Our Cabernet Sauvignon is aged in vats for about 6 to 8 months.

TASTING NOTES

This wine has a lovely deep red colour.

It exhales delicious scents of blackcurrant and strawberry enhanced by green pepper hints which are very typical of Cabernet Sauvignon grape. It is an elegant, complex and velvety wine.

WINE & FOOD

Its rich and complex aromas will perfectly match traditional cooking (shepherd's pie, gratins, steak au poivre), grilled meat and cheeses.

Serve at 17°C.

