

Cuvée ANANDA AOP DUCHÉ D'UZES



Assembling: Merlot, Cabernet Franc, Cabernet Sauvignon and Grenache noir.

Vinification and maturing: These four major grape varieties are closely monitored during their maturation before being harvested by hand so that they can each be vinified in an oak barrel, in which they will continue their maturing for nine months, the time necessary for this blend. This is what makes this cuvée so original.

Dress: Bright and sustained, it is an intense purple with purplish tints.

Nose: Of great intensity, the complexity of the bouquet expresses aromas of cherry in alcohol, undergrowth, vanilla, liquorice on a peppery finish.

Mouth: The roundness and complexity characterize the profile of this cuvée, balanced by a great persistence and aromas of cherry in alcohol, liquorice and vanilla.

Agreements: This 1925 cuvée goes perfectly with grilled or prepared red meats, slightly spiced or with herbs of Provence, assorted delicatessen meats, duck breast and cheeses of character.

Guard: 5 to 8 years old

Serve preferably with: 16-18°