



## Saumur Champigny Agrion Bleu

Saumur Champigny,

Known for its sumptuous colours and acrobatic aerodynamics, the Agrion Bleu is a dragonfly that plays an important role in the ecosystem. Very sensitive to the quality of water, it proves how healthy and natural the environment is. Once threatened with extinction, it has become the symbol of a new-found biodiversity and is a protected species in the Loire Valley.

### LOCATION

The vines are located in Saint Cyr en bourg, an early terroir in the heart of the Saumur Champigny appellation, and have been managed organically for several years.

### IN THE VINEYARD

Careful work in the vineyard throughout the year and precise monitoring of ripeness allows the Cabernet franc grape variety to be sublimated and gives this wine its full character. Thanks to organic farming, water and air resources, the environment and the quality of the soil are preserved and biodiversity is maintained.

### WINEMAKING

Grapes harvested at full maturity after berry tasting. Traditional vinification. Long maceration (20 days) with gentle extraction of the polyphenolic potential.

### AGEING

Aged in our tufa galleries, protected from light and temperature variations (6 to 8 months before bottling).

### SERVING

Carafer et servir à 14°C.

### VISUAL APPEARANCE

Dark ruby colour.

### AT NOSE

Intense and open nose with intense notes of fresh red fruits (strawberry, cherry) and spices (black pepper).

### ON THE PALATE

Clean, supple attack, with firm but well-coated tannins. Nice character. Elegant and persistent finish with fine liquorice notes.

### FOOD PAIRINGS

This wine goes well with traditional dishes (bourguignon, blanquette de veau), fish in sauce, grilled meats (beef tournedos, ribeye) and soft cheeses.

