

Saumur Champigny Domaine des Ruettes

AOC Saumur-Champigny, Vallée de la Loire et Centre, France

The Domaine des Ruettes owes its name to our semi-troglodytic family home, whose rare architecture blends tuffeau, brick and wooden lacework. All around, the 12 hectares of vineyards stretch out on the slopes overlooking the Loire.

LOCATION

To the south of the Loire, overlooking the river, Jérôme Alnet, a young dynamic winegrower, runs the Domaine des Ruettes in the commune of Dampierre sur Loire in the heart of the Saumur Champigny appellation.

TERROIR

The Cabernet Franc vines benefit from an ideal exposure. The 12 hectares are planted on a soil composed of clay, flint (heat recuperator) and resting on white limestone, the tuffeau (excellent regulator of water supply).

IN THE VINEYARD

Green harvesting (severe de-budding, leaf removal, de-stemming) in the vineyard to obtain concentrated grapes (final yield of 50 hl/ha). Grapes harvested at full maturity after berry tasting.

WINEMAKING

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).

VARIETAL

Contains sulphites.

Cabernet franc 100%

SERVING

Serve slightly chilled (14-16°C).

VISUAL APPEARANCE

Beautiful ruby colour with purple highlights.

AT NOSE

Open, dense nose, combining red fruits (blackcurrant liqueur), black fruits (black cherry) and fine notes of liquorice and humus.

ON THE PALATE

Structured, warm and powerful on the palate, carried by coated tannins. Spicy (peppery) and liquorice finish.

FOOD PAIRINGS

It goes well with fish in sauce, roast poultry, marbled meats and soft cheeses.

