



Saumur Champigny Domaine des Ruettes Renaissance

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

As a 4th generation winemaker, this cuvée is made with the heart. To my great-grandfather, who settled in Saumur and bought the first vines. To my father, who, despite a generation gap and local disputes, brought the estate back to life and made it prosper.

PRESENTATION

The "Renaissance" cuvée is made from a selection of 3 hectares of old quality vines of at least 30 years of age. It symbolises the passion of Jérôme Alnet, a young winemaker, for Cabernet Franc and his desire to highlight this fabulous grape variety with its strong character.

LOCATION

To the south of the Loire, overlooking the river, the Domaine des Ruettes vineyard covers 12 hectares in the commune of Dampierre sur Loire, in the heart of the Saumur Champigny appellation.

TERROIR

Planted on a soil composed of clay, flint (heat recuperator) and resting on white limestone, the tuffeau (excellent regulator of water supply), the Cabernet franc vines benefit from an ideal exposure. The soils are very well adapted to the production of red wines for ageing.

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

Fine selection of grapes on reception on a sorting table. Fermentation at a controlled temperature (22°C) followed by a long maceration period (25 days) to extract the full potential of the grapes. Maturation in French oak barrels (25% new barrels) in our troglodytic cellars 25m deep, protected from light and temperature variations.

AGEING

Aged in barrels for 12 months, the "Breton" (local name for Cabernet franc) is sublime.

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Serve this wine at room temperature (16-17°C).

VISUAL APPEARANCE

Beautiful dark colour.

AT NOSE

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



ON THE PALATE

Elegant, sweet and structured by silky tannins. The finish has a balance of warmth and freshness with notes of chocolate. Exceptional aromatic length.

FOOD PAIRINGS

It goes well with game (Hare à la royale), roasted meat (capon with chestnuts) or grilled over a wood fire (beef ribs, rack of lamb with truffles).

