

Saumur Champigny Domaine des Ruettes Renaissance



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.

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.

VARIETALS : Cabernet franc 100%

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

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).



Beautiful dark colour.



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



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

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