

Saumur Rouge "Cuvée Les Pouches"



LOCATION : There are several chalky layers from base of the Méron slopes up to the Loudun fault.

TERROIR : Soil with clayey and silty sand. The very hard limestone soil contains light blue flint. It has good drainage capacity and is conducive to early ripening.

WINEMAKING : Completely destemmed and vatted for 15-20 days, depending on the year. Fermented in temperature-controlled vats.

AGEING : Bottled early in cellars dug out of tufa, where it continues to age in bottle, protected from light and variations in temperature.

VARIETALS : Cabernet franc 100%

FOOD PAIRINGS : This wine is delicious with red and white meats, and has enough character to go with strongly flavoured dishes and cheeses.