

Saumur Champigny "Secrets de Chai – La Réserve Bio"



LOCATION : The vines are located in the heart of Touraine on the hillsides of the town of Benais.

TERROIR : The vines are planted on a terroir that is predominantly clay-limestone and sand and gravel.

WINEMAKING : Delicate hot maceration, in vats, for 28 days. Micro-oxygenation bringing complexity and tannins. Subtle blend of vintages highlighting a beautiful aromatic complexity.

AGEING : Aging in our cellars for 12 months before bottling, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.

VARIETALS : Cabernet franc 100%

SERVING : Serve slightly chilled (16°C).

FOOD PAIRINGS : Depending on your desires, pair this wine with cold meats, white and red meats and goat cheeses.



Intense garnet color with ruby reflections.



Fruity nose, with aromas of violet and ripe black fruits (blackcurrant, morello cherry). Light spicy notes (black pepper).



The palate is round and the tannins are assertive. A lingering finish with notes of ripe fruit.

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