



Les Besseries, Saumur Rouge

AOP Saumur, Vallée de la Loire et Centre, France

LOCATION

The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

TERROIR

The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock, known as tuffeau, allows the vines to take root well and to receive a moderate amount of water.

WINEMAKING

Total de-stemming, 10-day maceration. Vinification in thermo-regulated vats and bottling in the tufa cellars.

AGEING

The wine continues its maturation protected from light and temperature variations in the tufa cellars.

VARIETAL

Cabernet franc 100%

SERVING

Served at 16°C.

VISUAL APPEARANCE

Beautiful ruby colour.

AT NOSE

This wine has a powerful nose, dominated by notes of ripe red fruit and spices.

ON THE PALATE

The palate is fleshy and powerful, opening with silky tannins. The finish is persistent with notes of liquorice.

FOOD PAIRINGS

It goes well with cold meats, red meats (flank steak with shallots), roasted white meats (grilled chicken), hard cheeses or as an accompaniment to oriental cuisine.

