



ESCAPADE



Saumur Champigny Escapade

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

Produced from organically grown grapes and a strong commitment to the environment. This vintage testifies the progress of our wine-making techniques, which allow us to produce with that respects each actors and factors of its process.

LOCATION

The grapes for this cuvée come from vines located in Saint Cyr en Bourg, in the heart of the Saumur region.

TERROIR

The terroir where our vines thrive is composed of clay-limestone.

IN THE VINEYARD

The work in the vineyard is meticulous and scrupulous. Thus, thanks to organic viticulture, water and air resources management, the environment and the quality of the soil are preserved and biodiversity is maintained. Precise monitoring of the ripeness of the grapes enables the Cabernet Franc to be sublimated and to give this cuvée its full personality.

WINEMAKING

The grapes are harvested at full maturity and the vinification is traditional. Maceration lasts about twenty days.

AGEING

The wine is aged on fine lees for 6 to 8 months. Bottling and storage take place in our cellars, 25 metres deep, away from light and temperature variations.

VARIETAL

Cabernet franc 100%

SERVING

Served at 14°C.

TASTING

This cuvée reveals an intense and open nose with notes of fresh red fruits (strawberry, cherry) and spices (black pepper). The attack on the palate is frank, supple and endowed with firm tannins. The finish is elegant and persistent, with fine liquorice notes. The color is ruby and quite dark.

FOOD PAIRINGS

Ratatouille pie, zucchini velouté, vegan cheese with cashew

