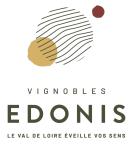
## **Saumur Champigny Escapade**





**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.

**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.

**VARIETALS:** Cabernet franc 100%

**SERVING**: Served at 14°C.

FOOD PAIRINGS: Ratatouille pie, zucchini velouté, vegan cheese with cashew