



Saumur Champigny Clin d'Oeil BIB 10 L

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



LOCATION

The Saumur vineyard covers 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 called tuffeau allows the vines to put down good roots and a moderate water supply.

WINEMAKING

Destemming, maceration for 10 days. Vinification in thermo-regulated vats and bottling in the tufa cellars where the wine continues to mature away from light and temperature variations.

VARIETAL

Cabernet franc 100%

SERVING

Serve at 16°C.

VISUAL APPEARANCE

Deep ruby colour with purple tinges.

AT NOSE

Discover an original aromatic complexity: blackcurrant and blackberry aromas, enhanced by a hint of spices.

ON THE PALATE

Enjoy this full and silky wine with its mentholated notes at the end of the mouth.

FOOD PAIRINGS

It will accompany cold meats (dry sausages, rillettes, mortadella), red meats (tournedos with paprika sauce), white meats (guinea fowl with morels), soft cheeses (Saint Nectaire, tommes).

