

Saumur Rouge La Butte Rouge



LOCATION : The vineyard has been located on the "Butte Rouge" since the Middle Ages, not far from the fortified walls of Montreuil-Bellay, at the gateway to Anjou, Touraine and Poitou, on a hillock with an ideal north-west/south-east exposure.

TERROIR : The terroir is characterised by alluvial formations, stony, with red reflections, on a clay subsoil which allows a superb maturation of the Cabernet franc and tannins of character.

WINEMAKING : Monitoring of maturity by berry tasting. Harvesting of grapes with ripe fruit aromatic profiles. Fermentation in temperature-controlled vats (23-24°C). Light daily pumping over during the first third of the alcoholic fermentation, as well as a fairly long maceration (16 days). Malolactic fermentation in our troglodyte cellars.

AGEING : The wine continues to mature for 6 to 10 months.

VARIETALS : Cabernet franc 100%

SERVING : Serve at 14-16°C.

FOOD PAIRINGS : It goes well with grilled red meat, small game, filet mignon, country terrines and soft cheeses.



Beautiful dark red purple colour.



Powerful nose of black fruits (blackcurrant, cherry) and spices (red pepper).



Ample and fleshy on the palate, with a nice tannic and fresh structure. Ample and persistent finish on liquorice notes.

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