



Saumur Champigny Secrets de Chai

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

PRESENTATION

Yohann GASNIER, cellar master at La Cave Robert & Marcel :?

“Born from a family from the Loire Valley and Belfort, I did not grow up in the wine world. After a few experiences, my passion for wine was born and confirmed. Following a degree in plant bioengineering, I discovered the profession of oenologist and naturally turned to a DNO in Bordeaux. I discovered the Saumur region thanks to a friend and fell in love with the region and its wines, but I did not stay and set off on an adventure again. I discover the Loire, the Charentes, New Zealand, Beaujolais but I finally return to the sources, to Saumur. »

LOCATION

The vines are located in the heart of the Saumur region in the communes of Montreuil-Bellay and Les Hulmes.

TERROIR

The vines are planted on a clay-limestone terroir very representative of the Saumur Champigny appellation.?

WINEMAKING

Harvest of grapes with aromatic profiles of ripe fruit type.?

Separate and adapted vinification on each profile to exacerbate the aromatic intensity. Long fermentation with a ripe fruit profile providing sustained color, melted tannins and toasted notes.?

Thermovinification is carried out on part of the grapes, providing aromatic intensity.?

Subtle blend of vintages highlighting a beautiful aromatic complexity.

AGEING

Aging in our cellars for 8 months before bottling, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.?

VARIETAL

Cabernet franc 100%

SERVING

It is best enjoyed slightly chilled (12-14°C).

VISUAL APPEARANCE

Beautiful crimson colour with purplish highlights.

AT NOSE

A brilliant nose with finesse and complexity, combining a wide range of fruity aromas (blackcurrant, blackberry) and a hint of white pepper.

ON THE PALATE

The palate is full and generous, with a lovely structure based on velvety tannins. A fruity finish with some menthol accents.?



FOOD PAIRINGS

Depending on your desires, pair this wine with grilled meats (pepper tournedos, shallot flank steaks, entrecôtes), roast meats (guinea fowl with red fruits, rack of lamb with rosemary, filet mignon) and soft cheeses. (Brie, Morbier, St Nectaire).?

The cellar master's recipe: Guinea fowl with red fruits

