



VAL DE LOIRE

# Réserve des Vignerons



## Saumur Rouge "Réserve des Vignerons"

AOP Saumur, Vallée de la Loire et Centre, France

### PRESENTATION

The winegrowers offer you their very best in this historic cuvée from the Cave de Saumur.

### LOCATION

The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

### TERROIR

The subsoil consists of hard, Jurassic limestone, which has broken down to form the shallow, stony topsoil.

### WINEMAKING

Complete destemming, 15 - 20 days' post-fermentation skin contact.

Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

### AGEING

Aged for a minimum of 6 months on the lees.

### VARIETAL

Cabernet franc 100%

### SERVING

Best enjoyed at 16°C.

### TASTING

Lovely, ruby-red colour. This wine has an intense bouquet, featuring red- (strawberries) and black-berry fruit (blackcurrant), with hints of spices. It is soft on the palate, with good backbone and balance, as well as velvety tannins. Long aftertaste with hints of spices.

### FOOD PAIRINGS

Best enjoyed as an accompaniment to delicatessen meats, red meat dishes (skirt-steak with shallots), roast white meats (grilled chicken), hard cheeses, or oriental cuisine.

