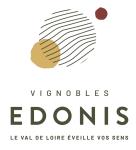
Saumur Rouge La Perrière





TERROIR: This cuvée comes from plots selected for their viticultural potential and their advanced maturity. The soils are mainly developed on tufa stone. The soft chalk provides a moderate but relatively constant water supply, which is conducive to quality viticulture. In fact, this soil absorbs excess rainfall in winter and releases it sparingly in summer.

WINEMAKING: Long maceration (28 days) to extract the full potential of the grapes.

AGEING: A quarter of the cuvée is aged in French oak barrels in the La Perrière cellars at a depth of 25m, protected from light and temperature variations, for 10 months before bottling.

VARIETALS: Cabernet franc 100%

SERVING: Serve between 14 and 16°C.

FOOD PAIRINGS: Serve with lamb chops with thyme or a piece of Brie

cheese.







Complexity combining small black This powerful wine offers a full and fruits underlined by notes of spices and roasted cocoa beans.



silky attack, with a fine grain and volume in the mouth.