



## Saumur Rouge Domaine de Peyanne Les Amandiers

AOP Saumur, Vallée de la Loire et Centre, France

Christian Blet represents the 4th generation of winegrowers in the family. The estate extends over 6 hectares on a gentle slope in the commune of Courchamps.

### PRESENTATION

The Cuvée "Les Amandiers" is made up of a selection of 3 hectares of very high quality plots, aged between 20 and 60 years.

### LOCATION

In the heart of the Saumur appellation, Christian Blet passionately runs the Domaine de Peyanne, which has belonged to his family for four generations. It extends over 6 hectares on a gentle slope, below the traditionally wine-growing commune of Courchamps.

### TERROIR

The Cabernet Franc vines grow on a terroir composed of sandstone (agglomerated sand), which is not very common in other PDO vineyards, allowing the vines to withstand the summer heat well, and complemented by limestone (tuffeau) which regulates the water supply to the plots.

### IN THE VINEYARD

Meticulous work on the vines to get the best out of them. Low yields, high maturity.

### WINEMAKING

Fine selection of grapes on reception on a sorting table. Fermentation at a controlled temperature (22°C) followed by a long maceration period (25 days) to extract the full potential of the grapes. Maturation in French oak barrels (25% new barrels) in our troglodytic cellars 25m deep, protected from light and temperature variations.

### AGEING

Aged in barrels for 12 months, the "Breton" (another name for Cabernet Franc) is sublime.

### VARIETAL

Cabernet franc 100%

Contains sulphites.

### SERVING

Serve this wine at room temperature (16-17°C).

### VISUAL APPEARANCE

Dark red colour with purple highlights.

### AT NOSE

Powerful nose of spices (black pepper), jammy black fruits (blackcurrant), ripe red fruits (crushed strawberry), accompanied by empyreumatic nuances (chocolate, toasted, grilled).

### ON THE PALATE

Unctuous and fleshy on the palate, with a nice tannic structure. Structured finish, persistent on spices and liquorice.

### FOOD PAIRINGS

It goes well with grilled meats and game.

