



Saumur Champigny Pont des Cadets

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

PRESENTATION

The Pont des Cadets range embodies the values of diversity, passion and generosity which are shared by our winegrowers.

LOCATION

The vines are situated in the heart of Saumur Champigny region, in the commune of Dampierre.

TERROIR

They sink their roots deep into clay-limestone soil with tufa. This is responsible for the wine's tannic structure and remarkable aromatic complexity.

WINEMAKING

The Cabernet franc grapes are picked perfectly ripe. Traditional vinification. Short maceration (8 days) with a gentle extraction.

AGEING

Maturing for 6 to 8 months in our tufa cellars before bottling.

VARIETAL

Cabernet franc 100%

SERVING

Enjoy at 16°C.

VISUAL APPEARANCE

Beautiful deep dark ruby colour.

AT NOSE

Intense nose of fresh red (strawberry) and black fruits (blackcurrant) aromas.

ON THE PALATE

The palate is structured and well balanced with smooth tannins. Long aftertaste of spices.

FOOD PAIRINGS

This red wine is the perfect accompaniment for grilled poultry, red meats, hard cheeses.



