

Saumur-Champigny Tuffeau

Tout Flamme Bio



TERROIR : This wine comes from vines located on clay soils with a tufa subsoil characteristic of the Saumur Champigny appellation. This soil is very favorable to the development of the vine, especially during periods of drought. This quality of soil also allows us to give the grapes time to ripen as much as necessary and thus harvest them at their optimum maturity.

VARIETALS : Cabernet franc 100%

SERVING : Serve at 15°C.

FOOD PAIRINGS : This wine will accompany charcuterie, roasted red meat, white fish and hard cheese.



The wine has an intense ruby colour with purple hues.



The nose is delicate with aromas of cooked fruits, spices and dried flowers.



The palate is greedy, the tannins are round and sweet then it finishes on notes of crushed strawberries.

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