

# Saumur Champigny "La Clotière"



**LOCATION :** The Saumur Champigny vineyards cover over 1300 hectares on the south bank of the Loire River.

**TERROIR :** The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

**WINEMAKING :** Complete destemming, 10 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.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Serve slightly chilled (16°C).

**FOOD PAIRINGS :** Serve as an accompaniment to delicatessen meats, red and white meat dishes (poultry with mushrooms), and soft-ripened cheeses.