

Charles de Villeneuve



Saumur Rouge - Charles de Villeneuve

AOP Saumur, Vallée de la Loire et Centre, France

THE VINTAGE

HVE à partir du millésime 2021

LOCATION

The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

TERROIR

The vines flourish on a clay-limestone soil: this soft white rock called tuffeau allows the vines to root well and to receive a moderate amount of water. It gives the Cabernet Franc a nice fruity aroma, a nice structure and silky tannins.

WINEMAKING

Grapes harvested at full maturity. Traditional vinification. Short maceration (8 days) with gentle extraction.

AGEING

Aged in our tufa galleries, protected from light and temperature variations (6 to 8 months before bottling).

VARIETAL

Cabernet franc 100%

SERVING

Served at 16°C.

TASTING

Beautiful ruby colour. This wine has an intense nose, dominated by notes of red fruit (strawberry), black fruit (blackcurrant) and spices.

The palate is structured, balanced by well-coated tannins. The finish lingers on spicy notes.

FOOD PAIRINGS

It goes well with cold meats, red meats (flank steak with shallots), roasted white meats (grilled chicken) and hard cheeses.

