

Saumur Rouge Domaine des Ormes Les Bouchevreaux BIO



LOCATION : The name of our domaine is linked to that of the village, Les Ulmes, which comes from the Latin word *ulmus* meaning elm tree.

The domaine extends over 6 hectares and the vineyards are 30 years old on average. Most of them were planted by François and Pascal's father and uncle.

TERROIR : The cuvée "Les Bouchevreaux" is made up with organic Cabernet Franc that grows on a terroir of chalk tufa and sandstone.

François Champion :

"Despite being attached to our history and tradition, we are aware about environmental concerns and that's why we have decided to apply on organic specifications"

WINEMAKING : Fermentation in temperature-controlled stainless steel tanks (23-24°C).

Maceration is around 14 days.

AGEING : Malolactic fermentation in our cellars.

The wine continues to mature for 6 to 10 months.

VARIETALS : Cabernet franc 100%

ALCOHOL CONTENT : 13 % vol.

SERVING : Serve slightly chilled (14-16°C).

FOOD PAIRINGS : This wine goes well with white meats, grilled meats and charcuterie.



Ruby-red color with violet highlights.



On the nose, aromas of red fruit (blackcurrant, blackberry).



On the palate, elegant and supple tannins

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