

Saumur rouge Secrets de Chai



TERROIR : Clay-limestone.

WINEMAKING : Selected grapes are picked when they achieve optimum ripeness and a fresh, fruity aromatic profile. Grapes from each plot are fermented separately and winemaking is adapted to the organoleptic quality of each lot: limited extraction to retain all the fresh fruit and aromatic intensity. The wine is kept a long time on the skins to produce a deep colour and toasty aromas. A small percentage of the grapes undergo thermovinification. This adds aromatic intensity, richness, and a sensation of sweetness. Subtle blending brings out beautiful aromatic complexity.

VARIETALS : Cabernet franc 100%

SERVING : It is best enjoyed slightly chilled (12-14°C).

FOOD PAIRINGS : It is best enjoyed with grilled meat and all kind of cheeses. Suggested recipe : Rack of lamb with purée and truffle sauce.



Beautiful red colour with black highlights.



Powerful, complex nose, combining a wide range of fruity aromas (cherry, blackcurrant) and a hint of liquorice.



Well-balanced and full-bodied on the palate, with a fine structure revolving around velvety tannin. A fresh aftertaste with hints of mint.

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