



## Saumur rouge Secrets de Chai

AOP Saumur, Vallée de la Loire et Centre, France

### PRESENTATION

Yohann Gasnier, cellar master at the Cave de Saumur:

"Originally from Burgundy, I was born in 1971 in Auxerre. My passion for wine was born at the age of 16, while travelling the Chablis wine route. A few years later, with a degree in oenology from the University of Dijon in my pocket, I went abroad (Oregon, South Africa, Argentina, Chile) for two years to discover the diversity of grape varieties and wine-making techniques. Back in France, I settled in the Anjou-Saumur region, which attracted me for its viticultural potential, and I will never leave it. Today, I work at the Cave de Saumur, since 2002, and I try to create fruity and delicate wines, attractive to all, but which will let discover, by their complexity, a multitude of sensations in the nose and mouth.

### 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.

### VARIETAL

Cabernet franc 100%

### SERVING

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

### VISUAL APPEARANCE

Beautiful red colour with black highlights.

### AT NOSE

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

### ON THE PALATE

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

### FOOD PAIRINGS

It is best enjoyed with grilled meat and all kind of cheeses.

Suggested recipe : Rack of lamb with purée and truffle sauce.

