

Saumur Champigny R&M Édition Festival BD

AOP Saumur-Champigny, Vallée de la Loire et Centre, France



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: cold pre-fermentation maceration and limited extraction to retain all the fresh fruit and aromatic intensity. The wine is kept a long time on the skins with micro-oxygenation to produce a deep colour, ripe fruit, 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 crimson colour with purplish highlights.

AT NOSE

A brilliant nose with finesse and complexity, combining a wide range of fruity aromas (blackcurrant, blackberry) and a hint of white pepper.

ON THE PALATE

Full-bodied and generous on the palate, with a fine structure revolving around velvety tannin. The aftertaste confirms the wine's overall fruitiness, with liquorice nuances.

FOOD PAIRINGS

It is best enjoyed with grilled beef, roasts, and soft-ripened cheeses.
Suggested recipe: guinea fowl with red fruit.

