

Saumur Rouge Lieu-Dit La Mouraude



LOCATION : The Lieu-dit "La Mouraude" is located to the north of Montreuil-Bellay, near the old mills.

TERROIR : The plots of this Lieu-dit extend on a gentle south-facing slope facing Montreuil-Bellay.

Developed on ancient alluvial deposits (rolled pebbles, quartz, flint, etc.) or heavy clay, this brown silty soil with little leaching heats up quickly and contributes to a good precocity. This Lieu-dit is regularly harvested first.

The climate is temperate oceanic, but the hills of the Saumurois slow down the western winds and the plots farthest from the Loire, like those of "La Mouraude", are subject to a semi-continental influence.

Total surface area of the plots: 9.5 ha

WINEMAKING : The harvest begins after checking the ripeness and health of the grapes at the beginning of October.

- Total de-stemming of the harvest.
- Fermentation in stainless steel vats thermo-regulated at 28°C.
- Light daily pumping over during the first third of the alcoholic fermentation, as well as a short maceration to extract the full potential of the grapes.
- Malolactic fermentation in our cellars at a depth of 25 m.

AGEING : Isolated in one of the galleries, the wine continues its maturation in a quiet environment, protected from light and temperature variations for 6 to 10 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Serve between 12-14°C.

FOOD PAIRINGS : This wine will be particularly appreciated with red meat. Its substance and pepper notes also make it a good match for dishes in sauce, coq au vin or bourguignon, or estouffade à la provençale.



Ruby colour with good intensity.



Open, greedy nose, combining notes of fresh red fruit (redcurrant, raspberry) and black fruit (blackcurrant, blackberry). A touch of spice.



Supple attack. Fruity and well-balanced on the palate, with good volume and silky tannins. Fresh finish with a nice impression of sweetness.

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