

Sélection parcellaire

Saumur Rouge Lieu-Dit La Mouraude

AOP Saumur, Vallée de la Loire et Centre, France



The Lieu-dit is a group of small parcels of unique vines. Because of its territorial, cadastral and historical unity, it constitutes a unique terroir... The alchemy between its soil, its relief, its orientation, its climate and its grape variety, gives birth to Protected Designation of Origin wines of exceptional typicity and style. The respect of the terroir combined with the know-how of passionate winegrowers allows the best wines to be extracted.

PRESENTATION

A legacy of the past, the place known as "La Mouraude" has its own history which is forever attached to it.

La Mouraude is situated to the north of Montreuil-Bellay, near the mills, on the site of the old village of Saint Hilaire le Doyen. We do not know the exact date of the destruction of the old village, but it was in 1841 that it became part of Montreuil Bellay. We still have an anecdote from the wine-growing past of this village, which is only witnessed today by the grape wells and the dug out cellars. "It is said that every year at Pentecost, following disputes with the lord, one of the winegrowers of the Priory was taken for a ride on a donkey and thrown into the pond. In compensation, he was to be treated to a ghoulish of the monks' best wine."

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

IN THE VINEYARD

Use of prophylactic methods (disbudding, leaf removal) in order to favour the natural aeration of the stocks and to regulate the load; then, of reasoned cultivation in order to allow the most natural fight against cryptogamic diseases.

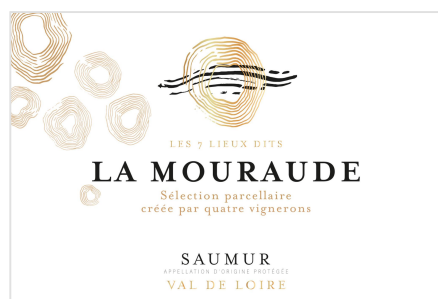
WINEMAKING

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.



VARIETAL

Cabernet franc 100%

SERVING

Serve between 12-14°C.

VISUAL APPEARANCE

Ruby colour with good intensity.

AT NOSE

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

ON THE PALATE

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

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.

REVIEWS AND AWARDS



Concours Général Agricole Paris Médaille d'or



"La robe brillante et lumineuse, couleur rouge profond aux reflets violets, s'ouvre sur un nez expressif qui associe les odeurs des fleurs (violette) à celles des fruits des bois (mûre, myrtille). La bouche à l'attaque souple offre une matière charnue avec des arômes de fruits rouges (framboise) qui enrobent des tanins bien présents mais délicats, puis persistent dans une finale agréablement longue. Beau Saumur."

Concours des vins du Val de Loire Or

