



Saumur Champigny Robert & Marcel Héritage

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

The fruit of a know-how that the men and women of the winery have passed on from generation to generation, this cuvée pays tribute to those who, like Robert and Marcel, have contributed to the development of the winery.

LOCATION

The cuvée is made from a selection of old vines (30 years old minimum), located in the commune of Turquant. The terroir of La Herpinière is conducive to high expression wine-growing.

TERROIR

The soil is mainly composed of tuff stone, the famous limestone which is at the origin of the Châteaux de la Loire.

The soils are mostly shallow, the soft chalk appears most often at less than 60 cm and allows a moderate but relatively constant water supply. The altitude and the proximity of the Loire River offer cool nights contrasting with the hot days of September, and allow for good ripening.

IN THE VINEYARD

Hand-picking and fine selection of grapes. Fermentation at controlled temperature (22°C) then long maceration (25 days) to extract the full potential of the grapes.

Maturation in French oak barrels in our troglodytic cellars at a depth of 25m, sheltered from light and temperature variations, for 12 months before bottling.

VARIETAL

Cabernet franc 100%

VISUAL APPEARANCE

Intense ruby colour with bright reflections.

AT NOSE

Aromatic complexity combining black berries underlined by notes of spices and roasted cocoa beans.

ON THE PALATE

Powerful wine offering a full and silky attack. Great finesse of grain and extraordinary volume in the mouth.

FOOD PAIRINGS

Goes perfectly with a Rossini tournedos or a stuffed capon.

