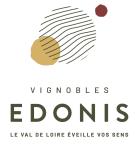
Saumur Rouge Yapp Brothers





LOCATION: The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR: The subsoil consists of hard, Jurassic limestone, which has broken down to form the shallow, stony topsoil.

WINEMAKING: Complete destemming, 15 - 20 days' post-fermentation skin contact.

Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

AGEING: Aged for a minimum of 6 months on the lees.

VARIETALS: Cabernet franc 100%

SERVING: Best enjoyed at 16°C.

FOOD PAIRINGS: Best enjoyed as an accompaniment to delicatessen meats, red meat dishes (skirt-steak with shallots), roast white meats (grilled chicken), hard cheeses, or oriental cuisine.