

Saumur rouge Clin d'Oeil 2023



LOCATION : The Saumur vineyard covers more than 800 hectares on the south bank of the Loire.

TERROIR : The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock called tuffeau allows the vines to put down good roots and a moderate water supply.

WINEMAKING : Destemming, maceration for 10 days. Vinification in thermo-regulated vats and bottling in the tufa cellars where the wine continues to mature away from light and temperature variations.

VARIETALS : Cabernet franc 100%

SERVING : Serve at 16°C.

FOOD PAIRINGS : It will accompany cold meats, red meats (bavette), roasted white meats (grilled chicken), hard cheeses or oriental cuisine.



Deep ruby colour.



This wine is fruity, fruity and well-balanced with spicy notes.



The tannins are present and coated giving a velvety sensation at the end of the mouth.

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