Secrets de Chai, AOP Saumur, Rouge, EXPORT





LOCATION: The vineyards are located in the heart of the Saumur region, in the communes of Montreuil-Bellay and Les Hulmes.

TERROIR: The vines are planted on a clay-limestone terroir that is highly representative of the Saumur appellation.

WINEMAKING: The grapes are harvested with ripe fruit aromas.

Separate vinification adapted to each profile to enhance aromatic intensity. Long fermentation for the ripe fruit profile, giving a deep colour, smooth tannins and toasty notes.

Thermovinification is carried out on some of the grapes, adding aromatic intensity. Subtle blending of the cuvées, highlighting a beautiful aromatic complexity.

AGEING: Matured in our cellars for 6 months before bottling, then stored in our cellars at a depth of 25 metres where the wine continues to mature, protected from light and temperature variations.

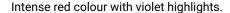
VARIETALS: Cabernet franc 100%

SERVING: Serve slightly chilled (12-14°C).

FOOD PAIRINGS: Pair this wine with grilled or roasted meats, more elaborate dishes (rack of lamb with truffle purée) and all types of cheese.

The cellar master's recipe: Rack of lamb in a herb crust.







A powerful nose with lovely aromatic complexity, with notes of black fruit (black cherry, blackcurrant) and a touch of liquorice.



A frank attack. On the palate, the wine is supple, full-bodied and aromatic, with a black fruit finish.