



## Saumur Rouge Coq'Licot Bio

AOP Saumur, Vallée de la Loire et Centre, France

Passionate about wine, we have been managing our vineyard in organic agriculture for several years, respecting the terroirs, ecological balance and biodiversity. By signing this wine, we are contributing to the preservation of the fauna and flora of the Loire Valley.



### PRESENTATION

This cuvée, from a plot of Cabernet Franc, has been produced organically for over ten years.

### LOCATION

Located at the gates of Montreuil Bellay, on a plateau overlooking the river "Le Thouet".

### TERROIR

Developed on marly formations of the Jurassic massif, the terroir offers very good viticultural potential.

### IN THE VINEYARD

The work in the vineyard is carefully done throughout the year. Thus, the environment, water and air resources, and the quality of the soil are preserved and biodiversity is maintained.

### WINEMAKING

Reception on a sorting table to avoid any crushing of the berries. Long maceration (35 days) in a wide, low tank offering a large contact surface between the skins and the juice. The pomace is kept in immersion to ensure a slow and progressive diffusion of the tannins, while preserving the aromas.

### AGEING

Bottled in June and aged for several months in our underground cellars.

### VARIETAL

Cabernet franc 100%

### SERVING

Decant. Served at room temperature (16°C)

### VISUAL APPEARANCE

Dark ruby colour with purple highlights.

### AT NOSE

This wine has a powerful, complex nose, dominated by notes of ripe fruit (cherry, blackcurrant), fern and spices (chocolate).

### ON THE PALATE

Full-bodied on the palate, supported by firm tannins. Powerful and long finish with liquorice notes.

### FOOD PAIRINGS

It goes well with traditional dishes (wild boar stew, bourguignon, leg of lamb) and marbled meats (flank steak).

