



Saumur Rouge Héritage Robert & Marcel

AOP Saumur, Vallée de la Loire et Centre, France

PRESENTATION

A selection of old vines offering good maturity. The excellence of the terroir combined with delicate work and gentle vinification. Ageing in barrels to sublimate the aromas and elegance of certain vintages.

LOCATION

The plot is located in the commune of Pouancay, in the south of the Saumur region.

TERROIR

The soil is stony limestone, shallow, derived from the middle Turonian, commonly known as tuffeau chalk and allows a superb potential for regularity from one vintage to the next.

IN THE VINEYARD

Careful work in the vineyard, combined with the excellent terroir, allows each "Vintage" to obtain very beautifully mature grapes.

WINEMAKING

Hand-picking and fine selection of the grapes on reception on sorting tables. Fermentation at controlled temperature (22°C), then long maceration (28 days) to extract the full potential of the grapes (immersion of the marc, punching down and light pumping over).

AGEING

Maturation in Burgundy barrels in our troglodytic cellars at a depth of 25m, sheltered from light and temperature variations, for 12 months before bottling. Maturing in the bottle for 12 months before sale.

VARIETAL

Cabernet franc 100%

SERVING

Served decanted (16-17°C).

TASTING

A deep black colour. Complex and charming nose combining crunchy black berries (blackcurrant, cherry) underlined by a pretty toasted, spicy note (hint of vanilla). Ample attack, fleshy mouth structure with finesse of grain. Harmonious wine, balanced by its superb freshness (mentholated notes). Tense finish, accompanied by a sensation of sweetness.

FOOD PAIRINGS

According to your desires, marry this wine with grilled meat, game (venison) or tagines (lamb). Recipe advice: Leg of lamb from seven o'clock.

REVIEWS AND AWARDS

Argent
Syndicat Viticole des Côtes de Saumur

