

Saumur Rouge Héritage

Robert & Marcel



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.

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.

VARIETALS : Cabernet franc 100%

SERVING : Served decanted (16-17°C).

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.