

# Sélection parcellaire



## Saumur Rouge "Cuvée Les Pouches"

AOP Saumur, Vallée de la Loire et Centre, France

### LOCATION

There are several chalky layers from base of the Méron slopes up to the Loudun fault.

### TERROIR

Soil with clayey and silty sand. The very hard limestone soil contains light blue flint. It has good drainage capacity and is conducive to early ripening.

### WINEMAKING

Completely destemmed and vatted for 15-20 days, depending on the year. Fermented in temperature-controlled vats.

### AGEING

Bottled early in cellars dug out of tufa, where it continues to age in bottle, protected from light and variations in temperature.

### VARIETAL

Cabernet franc 100%

### TASTING

Brilliant crimson colour. Intense nose of ripe black fruit (blackcurrant, prune, cherry) and tobacco leaves. Round, full-bodied, and well-structured with assertive, but round tannin. Warm, long finish of ripe fruit.

### FOOD PAIRINGS

This wine is delicious with red and white meats, and has enough character to go with strongly flavoured dishes and cheeses.

