

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.

