



Saumur Champigny "Secrets de Chai - La Réserve Bio"

AOP Saumur-Champigny, Vallée de la Loire et Centre, France

PRESENTATION

Yohann GASNIER, cellar master at La Cave Robert & Marcel :?

“Born from a family from the Loire Valley and Belfort, I did not grow up in the wine world. After a few experiences, my passion for wine was born and confirmed. Following a degree in plant bioengineering, I discovered the profession of oenologist and naturally turned to a DNO in Bordeaux. I discovered the Saumur region thanks to a friend and fell in love with the region and its wines, but I did not stay and set off on an adventure again. I discover the Loire, the Charentes, New Zealand, Beaujolais but I finally return to the sources, to Saumur. »

LOCATION

The vines are located in the heart of Touraine on the hillsides of the town of Benais.?

TERROIR

The vines are planted on a terroir that is predominantly clay-limestone and sand and gravel.?

IN THE VINEYARD

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

WINEMAKING

Delicate hot maceration, in vats, for 28 days.?

Micro-oxygenation bringing complexity and tannins.?

Subtle blend of vintages highlighting a beautiful aromatic complexity.

AGEING

Aging in our cellars for 12 months before bottling, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.?

VARIETAL

Cabernet franc 100%

SERVING

Serve slightly chilled (16°C).?

VISUAL APPEARANCE

Intense garnet color with ruby ??reflections.?

AT NOSE

Fruity nose, with aromas of violet and ripe black fruits (blackcurrant, morello cherry). Light spicy notes (black pepper).?

ON THE PALATE

The palate is round and the tannins are assertive. A lingering finish with notes of ripe fruit.?

FOOD PAIRINGS

Depending on your desires, pair this wine with cold meats, white and red meats and goat cheeses.?

