



Saumur Champigny "Secrets de Chai - La Réserve Bio"

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

LOCATION

On a terroir of tuffeau chalk, the vines benefit from the particular climate of the banks of the Loire in Saumur country.

TERROIR

The vines are planted on clay-limestone soils with a tufa subsoil which offers a moderate but constant water supply to the vine. This feature gives the grape fine and silky tannins.

IN THE VINEYARD

Following meticulous monitoring and tasting of the berries from all the plots composing this wine, the grapes are harvested at full maturity and vatted in stainless steel vats. The conditions for ripening the grapes are all perfectly met. They are conducted in organic farming with passion and know-how

VINIFICATION

The vinification is classic, respecting the raw material as much as possible so as not to extract too many tannins.

AGEING

The grapes are harvested at full maturity and vatted in stainless steel vats. Fermentation lasts 30 days then aging in vats takes place for 8 months before bottling.

VARIETAL

Cabernet franc 100%

SERVING

Serve at 14-16°C

TASTING

This wine has notes on the nose of black cherry, spices (slightly peppery). Ample mouth, supple and structured at the same time, with notes of liquorice and red fruits. The finish is long and all in delicacy.

FOOD PAIRINGS

Nice pieces of red meat
Fish in sauce
Goat cheese

