

Saumur Champigny "Secrets de Chai – La Réserve Bio"



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.

WINEMAKING : 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.

VARIETALS : Cabernet franc 100%

SERVING : Serve at 14-16°C

FOOD PAIRINGS : Nice pieces of red meat
Fish in sauce
Goat cheese