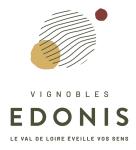
Saumur Champigny "Secrets de Chai - La Réserve Bio"





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