

Domaines et Châteaux, Premium, AOC Saumur, Rouge



LOCATION : At the heart of the Saumur appellation, the vines of this Domaine are located in the commune of Cizay la Madeleine, in the department of Maine-et-Loire.

TERROIR : The vines grow on a soil made up of chalk, tufa and sandstone allowing to sublimate the expression of the Cabernet franc grape variety.

WINEMAKING : The grapes are destemmed when they are received in the cellar and put in stainless steel vats. Pumping over are carried out in the first third of the alcoholic fermentation, then a gentle maceration of 22 days reveals the full potential of the grapes.

AGEING : After the natural malolactic fermentation, this cuvée continues to mature in a calm, sheltered environment. Light and temperature variations for 6 to 10 months before bottling

VARIETALS : Cabernet franc 100%

SERVING : To be enjoyed around 16°C.

FOOD PAIRINGS : This full-bodied and elegant wine can go well with red meats such as beef or lamb just seared without long cooking, a filet mignon of veal accompanied by a simple reduced jus or poultry cooked in the flesh firm like roast guinea fowl.

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