



Saumur rouge Puy Notre Dame Héritage

AOP Saumur Puy-Notre-Dame, Vallée de la Loire et Centre, France



Fruit of a know-how that the men and women of the cellar are passed on from generation to generation, this cuvée aims to pay tribute to those who, like Robert and Marcel, have gained from the development of the cellar.

TERROIR

Clay-limestone on Tuffeau.

WINEMAKING

Maceration of the grapes in stainless steel vats for 35 days with some pumping over to keep the marc always moist for better extraction of the polyphenols.

AGEING

Aged for 18 months in NEW 500-litre barrels: French oak barrels.

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Serve between 15 and 17°C.

AT NOSE

Nose with aromas of black fruits, liquorice and spices.

ON THE PALATE

Ample, round and structured on the palate with empyreumatic notes, black cherries and blackcurrant jam.

FOOD PAIRINGS

It will accompany fish in sauce, roast poultry, grilled meats and red meats.

REVIEWS AND AWARDS

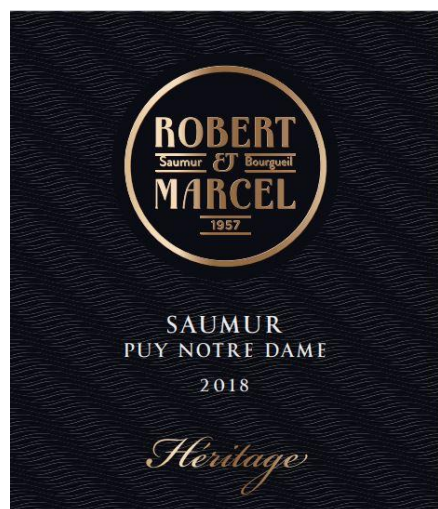


Millésime 2018

Bronze

"The brilliant deep garnet red color with purple nuances opens on an intense and attractive nose which combines the smells of red and black fruit jams (raspberry, blackberry, blueberry) with roasted notes (toasted bread, caramel, vanilla). The mouth with a supple attack offers a fleshy substance, smoothness, volume, a nice balance, as well as grilled and spicy aromas which coat melted tannins, then persist in a structured and long finish. Beautiful Saumur Puy Notre Dame."

Concours des vins du Val de Loire Bronze





Millésime 2018
Or
Concours des Vins Saumurois Or 2022



Or
"Millésime 2018"
Concours des vins du Val de Loire Or

