

Saumur rouge Puy Notre Dame Héritage



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.

VARIETALS : Cabernet franc 100%

SERVING : Serve between 15 and 17°C.

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



Nose with aromas of black fruits, liquorice and spices.



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



www.lesvignoblesedonis.com