

Saumur Champigny Domaine Couet



LOCATION : The Domaine Couet is located in the heart of the Saumur Champigny appellation in the commune of Saint Cyr en Bourg.

TERROIR : The 9ha of vines are planted on the limestone slopes surrounding the village. The soft chalk appears at a depth of less than 60 cm and allows for a moderate and constant water supply and gives the wine a nice aroma, silky tannins, a nice balance on the palate and a nice final power.

WINEMAKING : Grapes harvested at full maturity. Traditional vinification. Long maceration (15 days) with gentle extraction.

AGEING : Aged in our tufa galleries, protected from light and temperature variations, for 6 to 8 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Served chilled (12-14°C)

FOOD PAIRINGS : This wine goes well with fish in sauce, roasted poultry, roasted or grilled red meat and hard cheeses.



Dark ruby colour.



Open nose with intense notes of black fruits (cherry, blackcurrant).



Well-balanced and structured palate, with good fullness and silky tannins. Powerful finish.

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