

VERIDIC



Saumur Champigny Véridic

AOP Saumur-Champigny, Vallée de la Loire et Centre, France

This wine, with no added sulfite, is the true expression of its terroir. To achieve this pure profile, we have selected the best plots of Cabernet franc from Loire Valley.

PRESENTATION

This wine, without sulfites, is the natural expression of the terroir and respects the original aromas of Cabernet franc grape.

LOCATION

The best plots of Cabernet franc are located in the commune de Saint-Cyr-en-Bourg.

TERROIR

The vines grow on chalk, sandy/silty soil, dating from the middle Turonian stage, which is excellent for regulating water supply and the development of the grape.

WINEMAKING

Selection of the best plots. The grapes are carefully picked when fully ripened. Daily pumping over in stainless steel vats during the first third of fermentation. Maceration of 22 days, followed by natural malolactic fermentation.

AGEING

Ageing during 6 to 10 months, in galleries dug out of limestone tufa, away from light and variations in temperature and then bottle maturation more than 6 months.

VARIETAL

Cabernet franc 100%

SERVING

Best decanted 1 or 2h before serving at 14°C.

VISUAL APPEARANCE

Beautiful purple colour with violine reflections.

AT NOSE

This wine has a seductive nose of cooked fruits, spices (pepper) and empyreumatic notes (grilled almond, smoke).

ON THE PALATE

Smooth and round on the palate, with elegant tannins. Generous finish of red ripe fruit and liquorice.

FOOD PAIRINGS

It is an ideal partner with grilled red meats, charcuterie, fish in sauce or cheeses.

