



## Saumur Rouge La Butte Rouge

AOP Saumur, Vallée de la Loire et Centre, France

### LOCATION

The vineyard has been located on the "Butte Rouge" since the Middle Ages, not far from the fortified walls of Montreuil-Bellay, at the gateway to Anjou, Touraine and Poitou, on a hillock with an ideal north-west/south-east exposure.

### TERROIR

The terroir is characterised by alluvial formations, stony, with red reflections, on a clay subsoil which allows a superb maturation of the Cabernet franc and tannins of character.

### WINEMAKING

Monitoring of maturity by berry tasting. Harvesting of grapes with ripe fruit aromatic profiles. Fermentation in temperature-controlled vats (23-24°C). Light daily pumping over during the first third of the alcoholic fermentation, as well as a fairly long maceration (16 days). Malolactic fermentation in our troglodyte cellars.

### AGEING

The wine continues to mature for 6 to 10 months.

### VARIETAL

Cabernet franc 100%

Contains sulphites.

### SERVING

Serve at 14-16°C.

### VISUAL APPEARANCE

Beautiful dark red purple colour.

### AT NOSE

Powerful nose of black fruits (blackcurrant, cherry) and spices (red pepper).

### ON THE PALATE

Ample and fleshy on the palate, with a nice tannic and fresh structure. Ample and persistent finish on liquorice notes.

### FOOD PAIRINGS

It goes well with grilled red meat, small game, filet mignon, country terrines and soft cheeses.

