

# Saumur Champigny Secrets de Chai



**LOCATION :** The vines are located in the heart of the Saumur region in the communes of Montreuil-Bellay and Les Hulmes.

**TERROIR :** The vines are planted on a clay-limestone terroir very representative of the Saumur Champigny appellation.

**WINEMAKING :** Harvest of grapes with aromatic profiles of ripe fruit type. Separate and adapted vinification on each profile to exacerbate the aromatic intensity. Long fermentation with a ripe fruit profile providing sustained color, melted tannins and toasted notes. Thermovinification is carried out on part of the grapes, providing aromatic intensity. Subtle blend of vintages highlighting a beautiful aromatic complexity.

**AGEING :** Aging in our cellars for 8 months before bottling, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.

**VARIETALS :** Cabernet franc 100%

**SERVING :** It is best enjoyed slightly chilled (12-14°C).

**FOOD PAIRINGS :** Depending on your desires, pair this wine with grilled meats (pepper tournedos, shallot flank steaks, entrecôtes), roast meats (guinea fowl with red fruits, rack of lamb with rosemary, filet mignon) and soft cheeses. (Brie, Morbier, St Nectaire).

The cellar master's recipe: Guinea fowl with red fruits



Beautiful crimson colour with purplish highlights.



A brilliant nose with finesse and complexity, combining a wide range of fruity aromas (blackcurrant, blackberry) and a hint of white pepper.



The palate is full and generous, with a lovely structure based on velvety tannins. A fruity finish with some menthol accents.

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