



## Saumur Rouge La Perrière

AOP Saumur, Vallée de la Loire et Centre, France

Robert et Marcel is above all the emblem of a beautiful collective history, a history that brings together winemakers who have learned to do things well and to do them together!

### TERROIR

This cuvée comes from plots selected for their viticultural potential and their advanced maturity. The soils are mainly developed on tufa stone. The soft chalk provides a moderate but relatively constant water supply, which is conducive to quality viticulture. In fact, this soil absorbs excess rainfall in winter and releases it sparingly in summer.

### WINEMAKING

Long maceration (28 days) to extract the full potential of the grapes.

### AGEING

A quarter of the cuvée is aged in French oak barrels in the La Perrière cellars at a depth of 25m, protected from light and temperature variations, for 10 months before bottling.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve between 14 and 16°C.

### VISUAL APPEARANCE

Intense ruby colour with brilliant red highlights.

### AT NOSE

Complexity combining small black fruits underlined by notes of spices and roasted cocoa beans.

### ON THE PALATE

This powerful wine offers a full and silky attack, with a fine grain and volume in the mouth.

### FOOD PAIRINGS

Serve with lamb chops with thyme or a piece of Brie cheese.

