



## Vin Mousseux Demi-Sec Rouge Habit Pourpre

VMQ,

Robert and Marcel is before anything the emblem of a beautiful collective story, a story that unites winegrowers that learned to make things well and to do them together! Find through this cuvée, crafted from Saumur Rouge wines, the singularity and personality of wines from Saumur's region.



### PRESENTATION

This wine pays tribute to the tradition linked to the cavalry and the love of the horse, which is part of the history of Saumur. This red wine, which is quite singular in France and a speciality of the Saumur region, is made from the Cabernet Franc grape variety using the traditional method.

### LOCATION

Saumur region.

### WINEMAKING

Traditional alcoholic fermentation followed by a short malolactic fermentation. Second fermentation in the bottle according to the traditional method.

### AGEING

Aged on laths for over 9 months.

### VARIETAL

Cabernet franc 100%

12.5 % VOL.

### SERVING

Serve chilled (6-8°C).

### VISUAL APPEARANCE

Beautiful ruby colour.

### AT NOSE

Nose combining spicy notes and red fruit aromas.

### ON THE PALATE

Ample and fresh attack, well-balanced and fruity mouth. Fresh finish with mentholated notes.

### FOOD PAIRINGS

This wine will accompany aperitifs, chocolate desserts, red fruit desserts (strawberries in wine, red fruit sorbets), redcurrant meringue tarts or crumbles.

