

Saumur Rouge Domaine de Peyanne Les Amandiers



LOCATION : In the heart of the Saumur appellation, Christian Blet passionately runs the Domaine de Peyanne, which has belonged to his family for four generations. It extends over 6 hectares on a gentle slope, below the traditionally wine-growing commune of Courchamps.

TERROIR : The Cabernet Franc vines grow on a terroir composed of sandstone (agglomerated sand), which is not very common in other PDO vineyards, allowing the vines to withstand the summer heat well, and complemented by limestone (tuffeau) which regulates the water supply to the plots.

WINEMAKING : Fine selection of grapes on reception on a sorting table. Fermentation at a controlled temperature (22°C) followed by a long maceration period (25 days) to extract the full potential of the grapes. Maturation in French oak barrels (25% new barrels) in our troglodytic cellars 25m deep, protected from light and temperature variations.

AGEING : Aged in barrels for 12 months, the "Breton" (another name for Cabernet Franc) is sublime.

VARIETALS : Cabernet franc 100%

SERVING : Serve this wine at room temperature (16-17°C).

FOOD PAIRINGS : It goes well with grilled meats and game.



Dark red colour with purple highlights.



Powerful nose of spices (black pepper), jammy black fruits (blackcurrant), ripe red fruits (crushed strawberry), accompanied by empyreumatic nuances (chocolate, toasted, grilled).



Unctuous and fleshy on the palate, with a nice tannic structure. Structured finish, persistent on spices and liquorice.

www.lesvignoblesedonis.com