



## Louis Roche, AOP Saumur, Rouge

AOP Saumur, Vallée de la Loire et Centre, France

### LOCATION

The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

### TERROIR

The vines flourish on a clay-limestone soil: this soft white rock called tuffeau allows the vines to root well and to receive a moderate amount of water. It gives the Cabernet Franc a nice fruity aroma, a nice structure and silky tannins.

### WINEMAKING

Grapes harvested at full maturity. Traditional vinification. Maceration (15 days) with gentle extraction.

### AGEING

Aged in our tufa galleries, protected from light and temperature variations (6 to 8 months before bottling).

### VARIETAL

Cabernet franc 100%

### SERVING

Served at 16°C

### TASTING

Beautiful ruby colour. This wine has an intense nose, dominated by notes of red fruit (strawberry), black fruit (blackcurrant) and spices.

The palate is structured, balanced by well-coated tannins. The finish lingers on spicy notes.

### FOOD PAIRINGS

It goes well with cold meats, red meats (flank steak with shallots), roasted white meats (grilled chicken) and hard cheeses.



750 ml

CABERNET FRANC  
PRODUIT DE FRANCE - PRODUCT OF FRANCE

13% alc./vol.

