



## Saumur rouge Clin d'Oeil BIB 10 L

AOC Saumur, Vallée de la Loire et Centre, France



### LOCATION

The Saumur vineyard covers more than 800 hectares on the south bank of the Loire.

### TERROIR

The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock called tuffeau allows the vines to put down good roots and a moderate water supply.

### WINEMAKING

Destemming, maceration for 10 days. Vinification in thermo-regulated vats and bottling in the tufa cellars where the wine continues to mature away from light and temperature variations.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve at 16°C.

### VISUAL APPEARANCE

Deep ruby colour.

### AT NOSE

This wine is fruity and balanced with spicy notes.

### ON THE PALATE

The tannins are present and coated giving a velvety sensation at the end of the mouth.

### FOOD PAIRINGS

It will accompany cold meats, red meats (bavette), roasted white meats (grilled chicken), hard cheeses or oriental cuisine.

