

LA BELLE ROBE



La Belle Robe - Saumur Champigny

Saumur Champigny,

THE VINTAGE

High Environmental Value since the 2019 vintage

LOCATION

The vines are located in Saint Cyr en bourg, in the heart of the Saumur Champigny appellation and have been certified organic for several years.

TERROIR

Le terroir est argilo-calcaire.

IN THE VINEYARD

Throughout the year, the work carried out in the vineyard and the precise monitoring of the ripening process allow the Cabernet franc grape variety to be sublimated and give this cuvée its full character.

WINEMAKING

After tasting the berries, the grapes are harvested at full maturity. Traditional vinification. Long maceration (20 days) with gentle extraction of the polyphenolic potential.

AGEING

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

VARIETAL

Cabernet franc 100%

SERVING

Decant and serve at 14°C.

TASTING

Dark ruby colour. Intense and open nose with intense notes of fresh red fruits (strawberry, cherry) and spices (black pepper). Clean, supple attack, with firm but well-coated tannins. Nice character. Elegant and persistent finish with fine liquorice notes.

FOOD PAIRINGS

This wine goes well with traditional dishes (bourguignon, blanquette de veau), fish in sauce, grilled meats (beef tournedos, ribeye) and soft cheeses.

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SAUMUR CHAMPIGNY
APPELLATION D'ORIGINE PROTÉGÉE

