

Saumur Champigny - Les Besseries



LOCATION : The Saumur vineyards cover 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, known as tuffeau, allows the vines to take root well and to receive a moderate amount of water.

WINEMAKING : Total de-stemming, 10-day maceration. Vinification in thermo-regulated vats and bottling in the tufa cellars.

AGEING : The wine continues its maturation protected from light and temperature variations in the tufa cellars.

VARIETALS : Cabernet franc 100%

SERVING : Served at 16°C.

FOOD PAIRINGS : It goes well with cold meats (dry sausages, rillettes, mortadella), red meat (tournedos with paprika sauce), white meat (guinea fowl with morels), soft cheeses (Saint Nectaire, tommes).