



Saumur Champigny "La Clotière"

AOP Saumur-Champigny, Vallée de la Loire et Centre, France



LOCATION

The Saumur Champigny vineyards cover over 1300 hectares on the south bank of the Loire River.

TERROIR

The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

WINEMAKING

Complete destemming, 10 days' post-fermentation skin contact. Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

AGEING

Aged for a minimum of 6 months on the lees.

VARIETAL

Cabernet franc 100%

SERVING

Serve slightly chilled (16°C).

TASTING

Lovely, ruby-red colour. This wine has a powerful, ripe, red-berry fruit bouquet (cherries and strawberries) with hints of spices. Full-bodied and powerful on the palate, with silky tannins. Long aftertaste with hints of liquorice.

FOOD PAIRINGS

Serve as an accompaniment to delicatessen meats, red and white meat dishes (poultry with mushrooms), and soft-ripened cheeses.

