



## 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.

