

Saumur Rouge Domaine des Ormes Les Bouchevreaux BIO

AOP Saumur, Vallée de la Loire et Centre, France

François and Pascal Champion are winegrowers for "Domaine des Ormes":
"Domaine des Ormes combines our two passions: viticulture and our family. Winemakers for 6 generations, we are devoted to perpetuating the family tradition. We regularly worked with our father, who gradually instilled a love for winegrowing in us. Our cuvée is named "Les Bouchevreaux" according to one of our parcel"

LOCATION

The name of our domaine is linked to that of the village, Les Ulmes, which comes from the Latin word *ulmus* meaning elm tree.

The domaine extends over 6 hectares and the vineyards are 30 years old on average. Most of them were planted by François and Pascal's father and uncle.

TERROIR

The cuvée "Les Bouchevreaux" is made up with organic Cabernet Franc that grows on a terroir of chalk tufa and sandstone.

François Champion :

"Despite being attached to our history and tradition, we are aware about environmental concerns and that's why we have decided to apply organic specifications"

IN THE VINEYARD

The vigour of the vines is moderate and yields are just below the production limit for the appellation

WINEMAKING

Fermentation in temperature-controlled stainless steel tanks (23-24°C).

Maceration is around 14 days.

AGEING

Malolactic fermentation in our cellars.

The wine continues to mature for 6 to 10 months.

VARIETAL

Cabernet franc 100%

13 % VOL.

SERVING

Serve slightly chilled (14-16°C).

VISUAL APPEARANCE

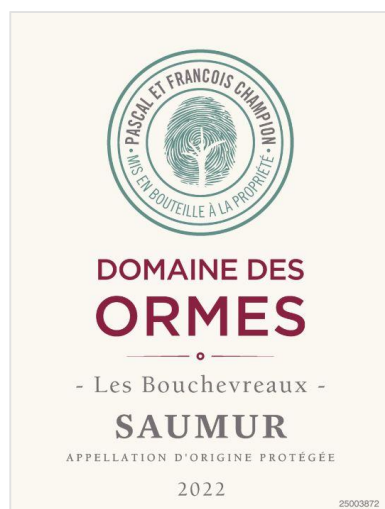
Ruby-red color with violet highlights.

AT NOSE

On the nose, aromas of red fruit (blackcurrant, blackberry).

ON THE PALATE

On the palate, elegant and supple tannins



FOOD PAIRINGS

This wine goes well with white meats, grilled meats and charcuterie.

