

# 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 on 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

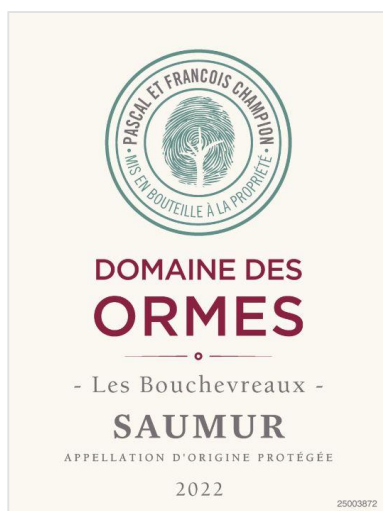
Ruby-red color with violet highlights.

## 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.

