



# DOMAINE DES ORMES - Les Bouchevreaux SAUMUR APPELLATION D'ORIGINE PROTÉGÉE 2022

# 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.

### **TFRROIR**

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



ALLIANCE LOIRE

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1/2

## **FOOD PAIRINGS**

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



