



## Saumur rouge Secrets de Chai

AOP Saumur, Vallée de la Loire et Centre, France

### PRESENTATION

Yohann Gasnier, cellar master at the Cave de Saumur:

"Originally from Burgundy, I was born in 1971 in Auxerre. My passion for wine was born at the age of 16, while travelling the Chablis wine route. A few years later, with a degree in oenology from the University of Dijon in my pocket, I went abroad (Oregon, South Africa, Argentina, Chile) for two years to discover the diversity of grape varieties and wine-making techniques. Back in France, I settled in the Anjou-Saumur region, which attracted me for its viticultural potential, and I will never leave it. Today, I work at the Cave de Saumur, since 2002, and I try to create fruity and delicate wines, attractive to all, but which will let discover, by their complexity, a multitude of sensations in the nose and mouth.

### LOCATION

The vineyards are located in the heart of the Saumur region, in the communes of Montreuil-Bellay and Les Hulmes.

### TERROIR

The vines are planted on a clay-limestone terroir that is highly representative of the Saumur appellation.

### WINEMAKING

The grapes are harvested with ripe fruit aromas.

Separate vinification adapted to each profile to enhance aromatic intensity. Long fermentation for the ripe fruit profile, giving a deep colour, smooth tannins and toasty notes.

Thermovinification is carried out on some of the grapes, adding aromatic intensity.

Subtle blending of the cuvées, highlighting a beautiful aromatic complexity.

### AGEING

Matured in our cellars for 6 months before bottling, then stored in our cellars at a depth of 25 metres where the wine continues to mature, protected from light and temperature variations.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve slightly chilled (12-14°C).

### VISUAL APPEARANCE

Intense red colour with violet highlights.

### AT NOSE

A powerful nose with lovely aromatic complexity, with notes of black fruit (black cherry, blackcurrant) and a touch of liquorice.

### ON THE PALATE

A frank attack. On the palate, the wine is supple, full-bodied and aromatic, with a black fruit finish.



## FOOD PAIRINGS

Pair this wine with grilled or roasted meats, more elaborate dishes (rack of lamb with truffle purée) and all types of cheese.  
The cellar master's recipe: Rack of lamb in a herb crust.

