

Saumur Champigny Coq'licot

BIO



LOCATION : The vines are located in Saint Cyr en bourg, an early terroir in the heart of the Saumur Champigny appellation, and have been managed organically for several years.

TERROIR : The terroir is clay and limestone.

WINEMAKING : Grapes harvested at full maturity after berry tasting. Traditional vinification. Long maceration (20 days) with gentle extraction of the polyphenolic potential.

AGEING : Aged in our tufa galleries, protected from light and temperature variations (6 to 8 months before bottling).

VARIETALS : Cabernet franc 100%

SERVING : Decant and serve at 14°C.

FOOD PAIRINGS : This wine goes well with traditional dishes (bourguignon, blanquette de veau), fish in sauce, grilled meats (beef tournedos, ribeye) and soft cheeses.



Dark ruby colour.



Intense and open nose with intense notes of fresh red fruits (strawberry, cherry) and spices (black pepper).



Clean, supple attack, with firm but well-coated tannins. Nice character. Elegant and persistent finish with fine liquorice notes.

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