



## Saumur Champigny Coq'licot BIO

AOP Saumur-Champigny, Vallée de la Loire et Centre, France

Passionate about wine, we have been managing our vineyard in organic agriculture for several years, respecting the terroirs, ecological balance and biodiversity. By signing this wine, we are contributing to the preservation of the fauna and flora of the Loire Valley.



### PRESENTATION

This wine has been grown organically for over ten years.

### 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.

### IN THE VINEYARD

Careful work in the vineyard throughout the year and precise monitoring of ripeness allows the Cabernet franc grape variety to be sublimated and gives this wine its full character. Thanks to organic farming, water and air resources, the environment and the quality of the soil are preserved and biodiversity is maintained.

### 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).

### VARIETAL

Cabernet franc 100%

### SERVING

Decant and serve at 14°C.

### VISUAL APPEARANCE

Dark ruby colour.

### AT NOSE

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

### ON THE PALATE

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

### FOOD PAIRINGS

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

