## Saumur Champigny Domaine Couet

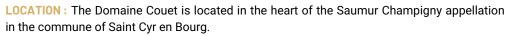








Dark ruby colour.



**TERROIR**: The 9ha of vines are planted on the limestone slopes surrounding the village. The soft chalk appears at a depth of less than 60 cm and allows for a moderate and constant water supply and gives the wine a nice aroma, silky tannins, a nice balance on the palate and a nice final power.

**WINEMAKING :** Grapes harvested at full maturity. Traditional vinification. Long maceration (15 days) with gentle extraction.

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

VARIETALS : Cabernet franc 100%

SERVING : Served chilled (12-14°C)

**FOOD PAIRINGS** : This wine goes well with fish in sauce, roasted poultry, roasted or grilled red meat and hard cheeses.



Open nose with intense notes of black fruits (cherry, blackcurrant).



Well-balanced and structured palate, with good fullness and silky tannins. Powerful finish.

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