

Saumur Rouge Robert & Marcel Héritage



LOCATION : The plot is located in the commune of Pouancay, in the south of the Saumur region.

TERROIR : The soil is stony limestone, shallow, derived from the middle Turonian, commonly known as tuffeau chalk and allows a superb potential for regularity from one vintage to the next.

WINEMAKING : Fermentation at controlled temperature (22°C) and long maceration (28 days) to extract the full potential of the grapes.

AGEING : Matured in French oak barrels in our troglodytic cellars at a depth of 25m, sheltered from light and temperature variations, for 12 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : After decanting for 2 to 3 hours, serve between 14 and 17°C.

FOOD PAIRINGS : According to your desires, marry this wine with grilled meats, game (venison) or tajines (lamb).

Recipe advice: Leg of lamb at seven o'clock.



A deep black colour.



Complex and charming nose combining small crunchy black fruits (blackcurrant, cherry) underlined by a nice toasted and spicy note (vanilla hint).



Ample attack, fleshy structure on the palate with fine grain. Harmonious wine, balanced by its superb freshness (mentholated notes). Tense finish, accompanied by a sensation of sweetness.