



## Saumur Rouge Robert & Marcel Héritage

AOP Saumur, Vallée de la Loire et Centre, France

The fruit of a know-how that the men and women of the winery have passed on from generation to generation, this cuvée pays tribute to those who, like Robert and Marcel, have contributed to the development of the winery.

### PRESENTATION

The selection of old vines offering good maturity. The excellence of the terroir combined with delicate work and gentle vinification. Barrel ageing to enhance the aromas and elegance.

### 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.

### IN THE VINEYARD

The careful work in the vineyard, combined with the excellent terroir, permit to obtain very good ripeness of the grapes.

### 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.

### VARIETAL

Cabernet franc 100%

Contains sulphites.

### SERVING

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

### VISUAL APPEARANCE

A deep black colour.

### AT NOSE

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

### ON THE PALATE

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.

### 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.

