

# Saumur Champigny Domaine des Ruettes

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

The Domaine des Ruettes owes its name to our semi-troglodytic family home, whose rare architecture blends tuffeau, brick and wooden lacework. All around, the 12 hectares of vineyards stretch out on the slopes overlooking the Loire.



## LOCATION

To the south of the Loire, overlooking the river, Jérôme Alnet, a young dynamic winegrower, runs the Domaine des Ruettes in the commune of Dampierre sur Loire in the heart of the Saumur Champigny appellation.

## TERROIR

The Cabernet Franc vines benefit from an ideal exposure. The 12 hectares are planted on a soil composed of clay, flint (heat recuperator) and resting on white limestone, the tuffeau (excellent regulator of water supply).

## IN THE VINEYARD

Green harvesting (severe de-budding, leaf removal, de-stemming) in the vineyard to obtain concentrated grapes (final yield of 50 hl/ha). Grapes harvested at full maturity after berry tasting.

## WINEMAKING

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%

Contains sulphites.

## SERVING

Serve slightly chilled (14-16°C).

## VISUAL APPEARANCE

Beautiful ruby colour with purple highlights.

## AT NOSE

Open, dense nose, combining red fruits (blackcurrant liqueur), black fruits (black cherry) and fine notes of liquorice and humus.

## ON THE PALATE

Structured, warm and powerful on the palate, carried by coated tannins. Spicy (peppery) and liquorice finish.

## FOOD PAIRINGS

It goes well with fish in sauce, roast poultry, marbled meats and soft cheeses.

