

Saumur Champigny Domaine des Ruettes



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).

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).

VARIETALS : Cabernet franc 100%

SERVING : Serve slightly chilled (14-16°C).

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



Beautiful ruby colour with purple highlights.



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



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