

# Saumur Champigny R&M

## Édition Festival BD



**TERROIR :** Clay-limestone.

**WINEMAKING :** Selected grapes are picked when they achieve optimum ripeness and a fresh, fruity aromatic profile. Grapes from each plot are fermented separately and winemaking is adapted to the organoleptic quality of each lot: cold pre-fermentation maceration and limited extraction to retain all the fresh fruit and aromatic intensity. The wine is kept a long time on the skins with micro-oxygenation to produce a deep colour, ripe fruit, and toasty aromas. A small percentage of the grapes undergo thermovinification. This adds aromatic intensity, richness, and a sensation of sweetness. Subtle blending brings out beautiful aromatic complexity.

**VARIETALS :** Cabernet franc 100%

**SERVING :** It is best enjoyed slightly chilled (12-14°C).

**FOOD PAIRINGS :** It is best enjoyed with grilled beef, roasts, and soft-ripened cheeses. Suggested recipe: guinea fowl with red fruit.



Beautiful crimson colour with purplish highlights.



A brilliant nose with finesse and complexity, combining a wide range of fruity aromas (blackcurrant, blackberry) and a hint of white pepper.



Full-bodied and generous on the palate, with a fine structure revolving around velvety tannin. The aftertaste confirms the wine's overall fruitiness, with liquorice nuances.

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