

# Saumur Champigny Clin d'Oeil

## BIB 5 L



**LOCATION :** The Saumur vineyard covers more than 800 hectares on the south bank of the Loire.

**TERROIR :** The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock called tuffeau allows the vines to put down good roots and a moderate water supply.

**WINEMAKING :** Destemming, maceration for 10 days. Vinification in thermo-regulated vats and bottling in the tufa cellars where the wine continues to mature away from light and temperature variations.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Serve at 16°C.

**FOOD PAIRINGS :** It will accompany cold meats (dry sausages, rilette, mortadella), red meats (tournedos with paprika sauce), white meats (guinea fowl with morels), soft cheeses (Saint Nectaire, tommes).



Deep ruby colour with purple tinges.



Discover an original aromatic complexity: blackcurrant and blackberry aromas, enhanced by a hint of spices.



Enjoy this full and silky wine with its mentholated notes at the end of the mouth.

[www.lesvignoblesedonis.com](http://www.lesvignoblesedonis.com)