

# Saumur Champigny Maître Chai



**WINEMAKING :** Harvesting of grapes selected for their fresh fruit and ripe fruit aromatic profiles.

Separate vinification adapted to each profile to exacerbate the organoleptic qualities of the grapes: cold pre-fermentation maceration and limited extraction for the fresh fruit profile bringing aromatic intensity.

Subtle blending of the vintages highlighting a beautiful aromatic complexity.

**AGEING :** Long maceration and ageing with micro-oxygenation on the ripe fruit profile bringing sustained colour, fatness, melted tannins and toasted notes.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Enjoy this wine slightly chilled (12 to 14°C).

**FOOD PAIRINGS :** Enjoy this wine with grilled meats (tournedos with pepper, flank steak with shallots, entrecote), roasted meats (guinea fowl with red fruits, rack of lamb with rosemary, filet mignon) and with soft cheeses (Brie, Morbier, St Nectaire)

Recipe tip: guinea fowl with red fruits.



Beautiful purple colour with dark purple tints.



A brilliant nose offering, through finesse and complexity, a very beautiful fruity aromatic palette ranging from blackcurrant to blackberry accompanied by a pinch of white pepper.



Ample and generous on the palate, with a joyful structure resting on velvety tannins. The finish confirms the general fruity impression, with some liquorice accents.