

Plaisir Quotidien, Les Nivières, Saumur Rouge " Les Nivières", AOP Cabernet de Saumur, Rouge, 2018



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



TERROIR : The plots of Cabernet Franc are located around the village, on the limestone plateau dating from the Jurassic period. The red soil with small flints on surface is responsible for the wine's fruity aromas and beautiful structure.

WINEMAKING : Grapes picked when fully ripe as ascertained by tasting. Heating of the harvested grapes (20% of volumes) to limit an extraction of tannins and ensure all the aromatic intensity. Traditional winemaking. Short maceration (8 days).

AGEING : Aged in galleries dug out of limestone tufa, away from light and variations in temperature (6 to 8 months before bottling).

VARIETALS : Cabernet franc

SERVING : Served at 16°C

FOOD PAIRINGS : Served as an accompaniment to delicatessen meats, red meats (flank steak with shallots), roasted white meats (grilled chicken), hard and rind cheeses.

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