

Saumur Rouge Pont des Cadets



LOCATION : The vines are situated in the heart of Saumur region, in the commune of Brossay.

TERROIR : They grow on a soil consisting of Jurassic limestone that gives to this wine a superb aromatic structure.

WINEMAKING : The Cabernet franc grapes are picked perfectly ripe. Traditional vinification. Short maceration (8 days) with a gentle extraction.

AGEING : Maturing for 6 to 8 months in our tufa cellars before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Enjoy at 16°C.

FOOD PAIRINGS : This red wine is the perfect accompaniment for delicatessen, red or white grilled meats, hard cheeses.



Beautiful deep dark ruby colour.



Intense nose of fresh red (strawberry) and black fruits (blackcurrant) aromas.



The palate is structured and well balanced with firm tannins. Long aftertaste of red fruits.

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