



VAL DE LOIRE

Réserve des Vignerons



Saumur Rouge "Réserve des Vignerons"

AOP Saumur, Vallée de la Loire et Centre, France

PRESENTATION

The winegrowers offer you their very best in this historic cuvée from the Cave de Saumur.

LOCATION

The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR

The subsoil consists of hard, Jurassic limestone, which has broken down to form the shallow, stony topsoil.

VINIFICATION

Complete destemming, 15 - 20 days' post-fermentation skin contact.

Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

AGEING

Aged for a minimum of 6 months on the lees.

VARIETAL

Cabernet franc 100%

SERVING

Best enjoyed at 16°C.

TASTING

Lovely, ruby-red colour. This wine has an intense bouquet, featuring red- (strawberries) and black-berry fruit (blackcurrant), with hints of spices. It is soft on the palate, with good backbone and balance, as well as velvety tannins. Long aftertaste with hints of spices.

FOOD PAIRINGS

Best enjoyed as an accompaniment to delicatessen meats, red meat dishes (skirt-steak with shallots), roast white meats (grilled chicken), hard cheeses, or oriental cuisine.

