



Saumur Rouge Clin d'Œil

AOC Saumur, Vallée de la Loire et Centre, France

THE VINTAGE

High Environmental Value from the 2021 vintage

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.

VARIETAL

Cabernet franc 100%

SERVING

Serve at 16°C.

VISUAL APPEARANCE

Deep ruby colour.

AT NOSE

This wine is fruity, fruity and well-balanced with spicy notes.

ON THE PALATE

The tannins are present and coated giving a velvety sensation at the end of the mouth.

FOOD PAIRINGS

It will accompany cold meats, red meats (bavette), roasted white meats (grilled chicken), hard cheeses or oriental cuisine.

