

Plaisir Quotidien, Vallée Loire, Saumur Rouge "Vallée Loire", AOP Saumur, Rouge



LOCATION : The vines are planted on the hillsides of the Saumur region.

TERROIR : The main feature of this area is its clay-limestone soil: this soft white stone, known as tuffeau, used in the construction of the châteaux of the Loire, encourages good root development in the vines and ensures a moderate water supply.

WINEMAKING : 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 on lees for 6 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Serve at 16°C.

FOOD PAIRINGS : Ideal with delicatessen meats, red meat dishes (skirt-steak with shallots), roast white meats (grilled chicken), hard cheeses, or oriental cuisine.



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.

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