



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

AOP Saumur, Vallée de la Loire et Centre, France

Sail up the Loire River, on a "gabare" - a local type of boat - meandering through the vineyards and discovering our wines: "Vallée Loire" is a group of wines that act as ambassadors for the Loire Valley AOP, marked by their character, freshness, and approachability.

PRESENTATION

The "Vallée Loire" brand is a group of wines that are ambassadors for the Val de Loire AOP, marked by their character, freshness and accessibility.

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.

VARIETAL

Cabernet franc 100%



SERVING

Serve at 16°C.

VISUAL APPEARANCE

Lovely, ruby-red colour.

AT NOSE

This wine has an intense bouquet, featuring red- (strawberries) and black-berry fruit (blackcurrant), with hints of spices.

ON THE PALATE

It is soft on the palate, with good backbone and balance, as well as velvety tannins. Long aftertaste with hints of spices.

FOOD PAIRINGS

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

