

# Saumur Puy Notre Dame Robert & Marcel Héritage



**TERROIR :** Clay-limestone on Tuffeau.

**WINEMAKING :** Maceration of the grapes in stainless steel vats for 35 days with some pumping over to keep the marc always moist for better extraction of the polyphenols.

Aged 18 months in 500-litre French oak barrels. 1/3 new barrels.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Serve between 15 and 17°C.

**FOOD PAIRINGS :** It will accompany fish in sauce, roast poultry, grilled meats and red meats.



Ruby color with garnet highlights.



On the nose, greedy red fruit and blackcurrant aromas are accompanied by empyreumatic notes (cocoa and toast).



On the palate, the attack is supple, with good mid-palate density and a round, silky tannic structure. The finish is persistent with aromas of red fruits, enhanced by a fine acidic structure.

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