



Saumur Puy Notre Dame Robert & Marcel Héritage

AOP Saumur Puy-Notre-Dame, Vallée de la Loire et Centre, France



Fruit of a know-how that the men and women of the cellar are passed on from generation to generation, this cuvée aims to pay tribute to those who, like Robert and Marcel, have gained from the development of the cellar.

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.

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Serve between 15 and 17°C.

VISUAL APPEARANCE

Ruby color with garnet highlights.

AT NOSE

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

ON THE PALATE

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.

FOOD PAIRINGS

It will accompany fish in sauce, roast poultry, grilled meats and red meats.

REVIEWS AND AWARDS



Millésime 2018

"The brilliant deep garnet red color with purple nuances opens on an intense and attractive nose which combines the smells of red and black fruit jams (raspberry, blackberry, blueberry) with roasted notes (toasted bread, caramel, vanilla). The mouth with a supple attack offers a fleshy substance, smoothness, volume, a nice balance, as well as grilled and spicy aromas which coat melted tannins, then persist in a structured and long finish. Beautiful Saumur Puy Notre Dame."

Concours des vins du Val de Loire Bronze





Millésime 2018
Concours des Vins Saumurois Or 2022



"Millésime 2018"
Concours des vins du Val de Loire Or

