

Saumur Rouge Coq'Licot Bio



LOCATION : Located at the gates of Montreuil Bellay, on a plateau overlooking the river "Le Thouet".

TERROIR : Developed on marly formations of the Jurassic massif, the terroir offers very good viticultural potential.

WINEMAKING : Reception on a sorting table to avoid any crushing of the berries. Long maceration (35 days) in a wide, low tank offering a large contact surface between the skins and the juice. The pomace is kept in immersion to ensure a slow and progressive diffusion of the tannins, while preserving the aromas.

AGEING : Bottled in June and aged for several months in our underground cellars.

VARIETALS : Cabernet franc 100%

SERVING : Decant. Served at room temperature (16°C)

FOOD PAIRINGS : It goes well with traditional dishes (wild boar stew, bourguignon, leg of lamb) and marbled meats (flank steak).



Dark ruby colour with purple highlights.



This wine has a powerful, complex nose, dominated by notes of ripe fruit (cherry, blackcurrant), fern and spices (chocolate).



Full-bodied on the palate, supported by firm tannins. Powerful and long finish with liquorice notes.

www.lesvignoblesedonis.com