LA CABRIOLE

Saumur Champigny Rouge "La Cabriole"

AOP Saumur-Champigny, Vallée de la Loire et Centre, France

PRESENTATION
The cabriole is an equestrian figure well known by Saumur's horseriders.

LOCATION
The Saumur Champigny vineyards cover over 1300 hectares on the south bank of the Loire River.

TERROIR
The key feature of this area is its clay limestone soil: this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

WINEMAKING
Complete destemming, 10 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 for a minimum of 6 months on the lees.

VARIETAL
Cabernet franc 100%

SERVING
Serve slightly chilled (16°C).

TASTING
Lovely, ruby-red colour. This wine has a powerful, ripe, red-berry fruit bouquet (cherries and strawberries) with hints of spices. Full-bodied and powerful on the palate, with silky tannins. Long aftertaste with hints of liquorice.

FOOD PAIRINGS
Serve as an accompaniment to delicatessen meats, red and white meat dishes (poultry with mushrooms), and soft-ripened cheeses.

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AU CŒUR DU VIN

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