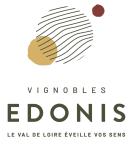
Les Besseries, Saumur Rouge





LOCATION: The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

TERROIR: The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock, known as tuffeau, allows the vines to take root well and to receive a moderate amount of water.

WINEMAKING: Total de-stemming, 10-day maceration. Vinification in thermo-regulated vats and bottling in the tufa cellars.

AGEING: The wine continues its maturation protected from light and temperature variations in the tufa cellars.

VARIETALS: Cabernet franc 100%

SERVING: Served at 16°C.

FOOD PAIRINGS: It goes well with cold meats, red meats (flank steak with shallots), roasted white meats (grilled chicken), hard cheeses or as an accompaniment to oriental cuisine.



Beautiful ruby colour.



This wine has a powerful nose, dominated by notes of ripe red fruit and spices.



The palate is fleshy and powerful, opening with silky tannins. The finish is persistent with notes of liquorice.