VAL DE LOIRE

Réserve des Vignerons

Saumur Rouge "Réserve des Vignerons"

AOP Saumur, Vallée de la Loire et Centre, France

PRESENTATION
The winegrowers offer you their very best in this historic cuvée from the Cave de Saumur.

LOCATION
The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR
The subsoil consists of hard, Jurassic limestone, which has broken down to form the shallow, stony topsoil.

WINEMAKING
Complete destemming, 15 - 20 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
Best enjoyed at 16°C.

TASTING
Lovely, ruby-red colour. This wine has an intense bouquet, featuring red- (strawberries) and black-berry fruit (blackcurrant), with hints of spices. It is soft on the palate, with good backbone and balance, as well as velvety tannins. Long aftertaste with hints of spices.

FOOD PAIRINGS
Best enjoyed as an accompaniment to delicatessen meats, red meat dishes (skirt-steak with shallots), roast white meats (grilled chicken), hard cheeses, or oriental cuisine.

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SAUMUR
APPELLATION SAUMUR CONTRÔLÉE
Mis en Bouteille dans la Région de Production

ALLIANCE LOIRE
AU CŒUR DU VIN

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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