



Saumur Rouge La Perrière

AOP Saumur, Vallée de la Loire et Centre, France

Robert et Marcel is above all the emblem of a beautiful collective history, a history that brings together winemakers who have learned to do things well and to do them together!

TERROIR

This cuvée comes from plots selected for their viticultural potential and their advanced maturity. The soils are mainly developed on tufa stone. The soft chalk provides a moderate but relatively constant water supply, which is conducive to quality viticulture. In fact, this soil absorbs excess rainfall in winter and releases it sparingly in summer.

WINEMAKING

Long maceration (28 days) to extract the full potential of the grapes.

AGEING

A quarter of the cuvée is aged in French oak barrels in the La Perrière cellars at a depth of 25m, protected from light and temperature variations, for 10 months before bottling.

VARIETAL

Cabernet franc 100%

SERVING

Serve between 14 and 16°C.

VISUAL APPEARANCE

Intense ruby colour with brilliant red highlights.

AT NOSE

Complexity combining small black fruits underlined by notes of spices and roasted cocoa beans.

ON THE PALATE

This powerful wine offers a full and silky attack, with a fine grain and volume in the mouth.

FOOD PAIRINGS

Serve with lamb chops with thyme or a piece of Brie cheese.

