



## Saumur Rouge Vallée Loire

AOP Saumur, Vallée de la Loire et Centre, France

Sail up the Loire River, on a "gabare" - a local type of boat - meandering through the vineyards and discovering our wines: "Vallée Loire" is a group of wines that act as ambassadors for the Loire Valley AOP, marked by their character, freshness, and approachability.



### PRESENTATION

The "Vallée Loire" brand is a group of wines that are ambassadors for the Val de Loire AOP, marked by their character, freshness and accessibility.

### LOCATION

The vines are planted on the hillsides of the Saumur region.

### TERROIR

The main feature of this area is its clay-limestone soil: this soft white stone, known as tuffeau, used in the construction of the châteaux of the Loire, encourages good root development in the vines and ensures a moderate water supply.

### 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 on lees for 6 months before bottling.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve at 16°C.

### VISUAL APPEARANCE

Lovely, ruby-red colour.

### AT NOSE

This wine has an intense bouquet, featuring red- (strawberries) and black-berry fruit (blackcurrant), with hints of spices.

### ON THE PALATE

It is soft on the palate, with good backbone and balance, as well as velvety tannins. Long aftertaste with hints of spices.

### FOOD PAIRINGS

Ideal with delicatessen meats, red meat dishes (skirt-steak with shallots), roast white meats (grilled chicken), hard cheeses, or oriental cuisine.

