

Saumur Champigny Pont des Cadets



LOCATION : The vines are situated in the heart of Saumur Champigny region, in the commune of Dampierre.

TERROIR : They sink their roots deep into clay-limestone soil with tufa. This is responsible for the wine's tannic structure and remarkable aromatic complexity.

WINEMAKING : The Cabernet franc grapes are picked perfectly ripe. Traditional vinification. Short maceration (8 days) with a gentle extraction.

AGEING : Maturing for 6 to 8 months in our tufa cellars before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Enjoy at 16°C.

FOOD PAIRINGS : This red wine is the perfect accompaniment for grilled poultry, red meats, hard cheeses.



Beautiful deep dark ruby colour.



Intense nose of fresh red (strawberry) and black fruits (blackcurrant) aromas.



The palate is structured and well balanced with smooth tannins. Long aftertaste of spices.

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