Saumur Champigny Pont des Cadets

of Dampierre.

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

TERROIR : They sink their roots deep into clay-limestone soil with tufa. This is responsible for

WINEMAKING: The Cabernet franc grapes are picked perfectly ripe. Traditional vinification.

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

the wine's tannic structure and remarkable aromatic complexity.

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

Short maceration (8 days) with a gentle extraction.

VARIETALS : Cabernet franc 100%

SERVING : Enjoy at 16°C.

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.

www.lesvignoblesedonis.com

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