



# Saumur Champigny Pont des Cadets

AOP Saumur-Champigny, Vallée de la Loire et Centre, France

## **PRESENTATION**

The Pont des Cadets range embodies the values of diversity, passion and generosity which are shared by our winegrowers.

## 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.

## VARIETAL

Cabernet franc 100%

# **SERVING**

Enjoy at 16°C.

## VISUAL APPEARANCE

Beautiful deep dark ruby colour.

## AT NOSE

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

## ON THE PALATE

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

## **FOOD PAIRINGS**

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



