

# Louis Roche, AOP Saumur, Rouge



**LOCATION :** The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

**TERROIR :** The vines flourish on a clay-limestone soil: this soft white rock called tuffeau allows the vines to root well and to receive a moderate amount of water. It gives the Cabernet Franc a nice fruity aroma, a nice structure and silky tannins.

**WINEMAKING :** Grapes harvested at full maturity. Traditional vinification. Maceration (15 days) with gentle extraction.

**AGEING :** Aged in our tufa galleries, protected from light and temperature variations (6 to 8 months before bottling).

**VARIETALS :** Cabernet franc 100%

**SERVING :** Served at 16°C

**FOOD PAIRINGS :** It goes well with cold meats, red meats (flank steak with shallots), roasted white meats (grilled chicken) and hard cheeses.