

Saumur rouge Clin d'Oeil BIB 10 L



LOCATION : The Saumur vineyard covers more than 800 hectares on the south bank of the Loire.

TERROIR : The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock called tuffeau allows the vines to put down good roots and a moderate water supply.

WINEMAKING : Destemming, maceration for 10 days. Vinification in thermo-regulated vats and bottling in the tufa cellars where the wine continues to mature away from light and temperature variations.

VARIETALS : Cabernet franc 100%

SERVING : Serve at 16°C.

FOOD PAIRINGS : It will accompany cold meats, red meats (bavette), roasted white meats (grilled chicken), hard cheeses or oriental cuisine.



Deep ruby colour.



This wine is fruity and balanced with spicy notes.



The tannins are present and coated giving a velvety sensation at the end of the mouth.

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