

Tuffeau



Cabernet d'Anjou Tuffeau

AOP Cabernet d'Anjou, Vallée de la Loire et Centre, France

The label name takes its name from the old tufa quarries on which the cellar Cave de Saumur is located. Tufa is extracted more often in the basement of hillsides bordering a River, thereby creating galleries, or cellars of several kilometers. The blocks of rock could be loaded on boats. Soft and luminous, limestone situated on great vineyards, the tufa stone signed the cultural identity of the Loire through its countless castles, abbeys, cities and villages.

TERROIR

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

IN THE VINEYARD

The plots are selected at the approach of the harvest, in August and September, for their ability to offer grapes of beautiful maturity and rich aromas of fresh fruit. The early harvest is carried out around mid-September to preserve the taste balance.

WINEMAKING

Direct pressing to extract a nice aromatic potential. Vinification in thermo-regulated vats then bottled in spring to preserve freshness and fruitiness.

VARIETAL

Cabernet franc 100%

SERVING

Serve chilled (8-10°C).

VISUAL APPEARANCE

Pink colour with salmon hues.

AT NOSE

It reveals an aromatic intensity of red fruits (strawberry, raspberry) with floral notes of roses. On the finale, it reveals a mentholated freshness.

ON THE PALATE

This wine is soft and round. The liveliness and notes of flowers and mint give this wine a nice balance.

FOOD PAIRINGS

Its round and sweet profile makes it a perfect accompaniment for spicy Asian dishes. It can also be served with paella.

