

Saumur Rouge Lieu Dit Les Epinats



Ruby color.



Intense nose characterized by aromas of ripe red fruits (black currant, plum).



In the mouth, supple and silky attack, round and structured wine endowed with melted tannins with a final on the fruit (stewed fruits, crushed strawberries).

LOCATION : The Lieu-dit "Les Epinats" belongs to the commune of Brossay located in the southern part of the Saumur appellation.

The parcels of this Lieu-dit are located on a slightly sloping plateau, facing north. Locally, wooded areas influence the wind circulation and the sun exposure.

The climate is temperate oceanic, but the hills of the Saumur region slow down the western winds and the parcels farthest from the Loire, like those of the Lieu-dit "Les Epinats", are subject to a semi-continental influence.

TERROIR : The "Epinats" terroir is composed of two types of soils: a shallow and stony red soil called "terre à silex", and a more clayey and stony soil coming from the degradation of Jurassic limestone. These elements, as well as the orientation of the plots, give the vine a medium to late ripening potential.

The parcels of this Lieu-dit are located on a slightly sloping plateau, facing north. Locally, wooded areas influence the wind circulation and the sun exposure.

The climate is temperate oceanic, but the hills of the Saumur region slow down the western winds and the plots farthest from the Loire, like those of the Lieu-dit "Les Epinats", are subject to a semi-continental influence.

WINEMAKING : The harvest starts after control of maturity and sanitary state of the grapes at the beginning of October.

- Total de-stemming of the harvest.
- Fermentation in stainless steel tanks thermo-regulated at 28°C.
- Daily light pumping over during the first third of the alcoholic fermentation, as well as a short maceration to extract the full potential of the grapes.
- Malolactic fermentation in our cellars at a depth of 25 m.

AGEING : Isolated in one of the galleries, the wine continues its maturation in a quiet place, protected from light and temperature variations for 6 to 10 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Serving temperature: 14-16°C.

FOOD PAIRINGS : This red wine is a perfect match for grilled, roasted or sauced red meats.

www.lesvignoblesedonis.com