



Saumur rouge Secrets de Chai

AOP Saumur, Vallée de la Loire et Centre, France

PRESENTATION

Yohann Gasnier, cellar master at the Cave de Saumur:

"Originally from Burgundy, I was born in 1971 in Auxerre. My passion for wine was born at the age of 16, while travelling the Chablis wine route. A few years later, with a degree in oenology from the University of Dijon in my pocket, I went abroad (Oregon, South Africa, Argentina, Chile) for two years to discover the diversity of grape varieties and wine-making techniques. Back in France, I settled in the Anjou-Saumur region, which attracted me for its viticultural potential, and I will never leave it. Today, I work at the Cave de Saumur, since 2002, and I try to create fruity and delicate wines, attractive to all, but which will let discover, by their complexity, a multitude of sensations in the nose and mouth.

LOCATION

The vineyards are located in the heart of the Saumur region, in the communes of Montreuil-Bellay and Les Hulmes.

TERROIR

The vines are planted on a clay-limestone terroir that is highly representative of the Saumur appellation.

WINEMAKING

The grapes are harvested with ripe fruit aromas.

Separate vinification adapted to each profile to enhance aromatic intensity. Long fermentation for the ripe fruit profile, giving a deep colour, smooth tannins and toasty notes.

Thermovinification is carried out on some of the grapes, adding aromatic intensity.

Subtle blending of the cuvées, highlighting a beautiful aromatic complexity.

AGEING

Matured in our cellars for 6 months before bottling, then stored in our cellars at a depth of 25 metres where the wine continues to mature, protected from light and temperature variations.

VARIETAL

Cabernet franc 100%

SERVING

Serve slightly chilled (12-14°C).

VISUAL APPEARANCE

Intense red colour with violet highlights.

AT NOSE

A powerful nose with lovely aromatic complexity, with notes of black fruit (black cherry, blackcurrant) and a touch of liquorice.

ON THE PALATE

A frank attack. On the palate, the wine is supple, full-bodied and aromatic, with a black fruit finish.



FOOD PAIRINGS

Pair this wine with grilled or roasted meats, more elaborate dishes (rack of lamb with truffle purée) and all types of cheese.
The cellar master's recipe: Rack of lamb in a herb crust.

