

Saumur rouge Secrets de Chai



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.

VARIETALS : Cabernet franc 100%

SERVING : Serve slightly chilled (12-14°C).

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.



Intense red colour with violet highlights.



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



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

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