



Saumur-Champigny Tuffeau Tout Flamme Bio

AOP Saumur-Champigny, Vallée de la Loire et Centre, France

PRESENTATION

The story goes that Champigny takes its name from the Latin "Campus Ignis" (Field of Fire) because of a particularly hot microclimate in summer. This cuvée symbolises the harmony between the warmth of the climate and the coolness of the tufa soil, which returns moisture when the vine needs it.

TERROIR

This wine comes from vines located on clay soils with a tufa subsoil characteristic of the Saumur Champigny appellation. This soil is very favorable to the development of the vine, especially during periods of drought. This quality of soil also allows us to give the grapes time to ripen as much as necessary and thus harvest them at their optimum maturity.

VARIETAL

Cabernet franc 100%

SERVING

Serve at 15°C.

VISUAL APPEARANCE

The wine has an intense ruby colour with purple hues.

AT NOSE

The nose is delicate with aromas of cooked fruits, spices and dried flowers.

ON THE PALATE

The palate is greedy, the tannins are round and sweet then it finishes on notes of crushed strawberries.

FOOD PAIRINGS

This wine will accompany charcuterie, roasted red meat, white fish and hard cheese.

