



Saumur Champigny Domaine Couet

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

The wines of these properties, marked by the tradition and authenticity of their production, are the ambassadors of their appellations.



LOCATION

The Domaine Couet is located in the heart of the Saumur Champigny appellation in the commune of Saint Cyr en Bourg.

TERROIR

The 9ha of vines are planted on the limestone slopes surrounding the village. The soft chalk appears at a depth of less than 60 cm and allows for a moderate and constant water supply and gives the wine a nice aroma, silky tannins, a nice balance on the palate and a nice final power.

WINEMAKING

Grapes harvested at full maturity. Traditional vinification. Long maceration (15 days) with gentle extraction.

AGEING

Aged in our tufa galleries, protected from light and temperature variations, for 6 to 8 months before bottling.

VARIETAL

Cabernet franc 100%

SERVING

Served chilled (12-14°C)

VISUAL APPEARANCE

Dark ruby colour.

AT NOSE

Open nose with intense notes of black fruits (cherry, blackcurrant).

ON THE PALATE

Well-balanced and structured palate, with good fullness and silky tannins. Powerful finish.

FOOD PAIRINGS

This wine goes well with fish in sauce, roasted poultry, roasted or grilled red meat and hard cheeses.

REVIEWS AND AWARDS



Concours des vins Saumurois Bronze 2021

