



Saumur Rouge La Butte Rouge

AOP Saumur, Vallée de la Loire et Centre, France

LOCATION

The vineyard has been located on the "Butte Rouge" since the Middle Ages, not far from the fortified walls of Montreuil-Bellay, at the gateway to Anjou, Touraine and Poitou, on a hillock with an ideal north-west/south-east exposure.

TERROIR

The terroir is characterised by alluvial formations, stony, with red reflections, on a clay subsoil which allows a superb maturation of the Cabernet franc and tannins of character.

WINEMAKING

Monitoring of maturity by berry tasting. Harvesting of grapes with ripe fruit aromatic profiles. Fermentation in temperature-controlled vats (23-24°C). Light daily pumping over during the first third of the alcoholic fermentation, as well as a fairly long maceration (16 days). Malolactic fermentation in our troglodyte cellars.

AGEING

The wine continues to mature for 6 to 10 months.

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Serve at 14-16°C.

VISUAL APPEARANCE

Beautiful dark red purple colour.

AT NOSE

Powerful nose of black fruits (blackcurrant, cherry) and spices (red pepper).

ON THE PALATE

Ample and fleshy on the palate, with a nice tannic and fresh structure. Ample and persistent finish on liquorice notes.

FOOD PAIRINGS

It goes well with grilled red meat, small game, filet mignon, country terrines and soft cheeses.

