Saumur Rouge La Butte Rouge





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.

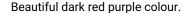
AGEING: The wine continues to mature for 6 to 10 months.

VARIETALS: Cabernet franc 100%

SERVING: Serve at 14-16°C.

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







Powerful nose of black fruits (blackcurrant, Ample and fleshy on the palate, with a nice cherry) and spices (red pepper).



tannic and fresh structure. Ample and persistent finish on liquorice notes.