

Saumur Rouge Domaine des Ormes

AOP Saumur, Vallée de la Loire et Centre, France

Domaine des Ormes combines our passions: the vine and the family.



THE VINTAGE

HVE from the 2021 vintage.

LOCATION

The Domaine des Ormes is located in the commune of Les Ulmes, whose Latin name "Ulmus" means "Ormes".

TERROIR

With a surface area of 5 hectares, it is made up of Cabernet franc vines which express themselves perfectly on a terroir of chalk tufa and sandstone.

IN THE VINEYARD

Total de-stemming of the harvest.

WINEMAKING

Fermentation in thermo-regulated stainless steel vats (23-24°C). Light daily pumping over during the first third of the alcoholic fermentation, as well as a fairly long maceration (14 days).

AGEING

Malolactic fermentation in our cellars. The wine continues to mature for 6 to 10 months.

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Serve slightly chilled (14-16°C).

VISUAL APPEARANCE

Beautiful ruby colour with purple hues.

AT NOSE

On the nose, aromas of red fruits (blackcurrant, blackberry).

ON THE PALATE

In the mouth, elegance and supple tannins.

FOOD PAIRINGS

This wine will accompany white meats, grilled meats and charcuterie.

