

Saumur Rouge Domaine des Ormes



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.

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.

VARIETALS : Cabernet franc 100%

SERVING : Serve slightly chilled (14-16°C).

FOOD PAIRINGS : This wine will accompany white meats, grilled meats and charcuterie.



Beautiful ruby colour with purple hues.



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



In the mouth, elegance and supple tannins.

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