

Saumur Champigny – Eclat de Vigne



LOCATION : The vines are located in Saint Cyr en bourg, an early terroir in the heart of the Saumur Champigny appellation and have been organically farmed for several years.

TERROIR : The vines extend over a clay-limestone soil.

WINEMAKING : Grapes harvested at full maturity after tasting the berries. Traditional vinification.

AGEING : Long maceration (20 days) with gentle extraction of the polyphenolic potential. Aged in our tufa galleries away from light and temperature variations (6 to 8 months before bottling).

VARIETALS : Cabernet franc 100%

SERVING : Decant. Serve at 14°C.

FOOD PAIRINGS : It will accompany traditional dishes (Burgundy, veal blanquette), fish in sauce, grilled meats (beef tournedos, sirloin) and soft cheeses.



Dark ruby color.



Intense and open nose with intense notes of fresh red fruits (strawberry, cherry) and spices (black pepper).



Frank attack, supple, with firm but coated tannins. Nice character. Elegant and persistent finish on fine liquorice notes.

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