

LES NIVIÈRES



Plaisir Quotidien, Les Nivières, Saumur Rouge "Les Nivières", AOP Cabernet de Saumur, Rouge, 2018

AOP Cabernet de Saumur, Vallée de la Loire et Centre, France

The cuvée « Les Nivières » is made from selected vines in the heart of Saumur appellation around the village of Brossay.

TERROIR

The plots of Cabernet Franc are located around the village, on the limestone plateau dating from the Jurassic period. The red soil with small flints on surface is responsible for the wine's fruity aromas and beautiful structure.

WINEMAKING

Grapes picked when fully ripe as ascertained by tasting. Heating of the harvested grapes (20% of volumes) to limit an extraction of tannins and ensure all the aromatic intensity. Traditional winemaking. Short maceration (8 days).

AGEING

Aged in galleries dug out of limestone tufa, away from light and variations in temperature (6 to 8 months before bottling).

VARIETAL

Cabernet franc

SERVING

Served at 16°C

TASTING

Beautiful ruby red colour. This wine has an intense bouquet, featuring fresh red fruits and blackberry notes (strawberries and blackcurrant) with hints of spices. On the palate, the structure is well balanced with rounded tannins. A finish of spicy notes.

FOOD PAIRINGS

Served as an accompaniment to delicatessen meats, red meats (flank steak with shallots), roasted white meats (grilled chicken), hard and rind cheeses.

REVIEWS AND AWARDS

Decanter 91/100
Decanter

