Tuffeau

Saumur Champigny Rouge Tuffeau

AOP Saumur-Champigny, Vallée de la Loire et Centre, France

PRESENTATION

The brand takes its name from the old tufa quarries on which the cellar Cave de Saumur is located. Tufa is extract more often in the basement of hillsides bordering a River, thereby creating galleries, or cellars of several kilometers. The blocks of rock could be loaded on boats. Soft and luminous, limestone situated on great vineyards, the tufa stone signed the cultural identity of the Loire through its countless castles, abbeys, cities and villages.

LOCATION

The Saumur vineyards cover over 800 hectares on the south bank of the Loire River.

TERROIR

The key feature of this area is its clay limestone soil : this soft, white stone, known as tufa, used to build the Loire Valley Castles, promotes good root development in the vines and ensures a moderate water supply.

WINEMAKING

Complete destemming. 10 days of maceration.
Fermented in temperature-controlled vats and bottled in the tufa cellars, where the wine continues ageing, protected from light and temperature variations.

AGEING

Aged for a minimum of 6 months on the lees.

VARIETAL

Cabernet franc 100%

SERVING

Best enjoyed at 16°C.

TASTING

Lovely ruby-red colour. This wine has a powerful nose of ripe red fruits and spices. It is elegant, round and well balanced on the palate, with silky tannins. Long liquorice aftertaste.

FOOD PAIRINGS

Best enjoyed as an accompaniment to delicatessen meats, red meat dishes (skirt-steak with shallots), white meats (guinea-fowl supreme with morels), soft cheese.

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AU CŒUR DU VIN

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