



SAUMUR CHAMPIGNY 2009

LOCATION

Southeast of Saumur on the headlands of common Varrains and Saumur.

VINE

Cabernet Franc

REGION

Chalky subsoil alliance called tuff sandy and clayey limestone which give typicality, elegance and roundness to the wine, soil type of Saumur. Average age of vineyard produce this wine: 25, grassing with bluegrass and fescue to facilitate the grape maturity. Yield of 50 hl / ha for this wine.

VINIFICATION

Harvested by hand in small boxes and sorting tables prior to harvesting tanks. Fermentation in stainless steel tanks at a temperature of 16-22 degrees to extract the maximum aromas and bold, end of fermentations at a temperature of 24 degrees. Maceration of 24 days, stainless steel tanks and aging in wooden vats on the lees without sulfur for three to four months in order to keep the freshness in wine. Cold maceration for 30% of this wine for 3 days at 10 degrees. This to refine the tannins and extraction of the fruit that gives us our noble grape variety on our different terroirs.

DRESS

She is bright, red / ruby medium light. Speckled purple and cherry reflections.

NOSE

The nose is carried by the red and black fruit.

MOUTH

The attack is frank and straight. The fruit is slightly flattened and gives a lot of juice which dominates the red but black is not absent. The acidity is present; it gives the magnitude, depth. Tannins play on the ambiguity: they are juveniles, many, slightly grainy. The final is moderately long playing records on the bergamot and jasmine.

FOOD PAIRING

Croissants Smoked Turkey and Cheddar
Bread roll with tapenade and tuna.
Briks Ground Meat
Box of chicken and ground pepper
Meatloaf with carrot and green olives
Dumpling Kefta tagine with raisins