

LES CALCAIRES

AOP SAUMUR CHAMPIGNY



REGION
LOIRE VALLEY



GRAPE VARIETY
CABERNET FRANC



AGEING
7-9 YEARS



TERROIR

PARCELS ARE SITUATED ON TUFFEAU SOIL, TYPICAL FOR THIS APPELLATION. THE SOFT CHALK PROVIDES A MODERATE BUT CONSTANT SUPPLY OF WATER, WHICH IS CONDUCIVE TO QUALITY VITICULTURE. THIS TYPE OF SOIL HAS AN ANOTHER ADVANTAGE: TO STORE SOLAR HEAT DURING THE DAY AND RELEASE IT AT NIGHT. ALL THE VINES ARE CHARACTERIZED BY A PERFECT RIPENING POTENTIAL AND ENABLE TO PRODUCE POWERFUL AND MINERAL WINES. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

TRADITIONAL VINIFICATION OF RED WINES IN STAINLESS STEEL TANKS. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 12 MONTHS BEFORE BOTTLING.



TASTING NOTES

A DEEP AND INTENSE DARK RED COLOR. FLORAL BLUEBERRY NOSE AND COMPLEX FOREST FLOOR PALATE THAT DOMINATE THIS PRETTY BOTTLE. POWERFUL AND LONG LASTING TANNINS THAT ARE ACCENTUATED WITH A NICE ACIDITY IN A MOUTH.



FOOD PAIRINGS

THE BEST OPTION FOR A SUNDAY ROAST. THIS WINE WILL BE ALSO PARTICULARLY APPRECIATED WITH STUFFED CHICKEN AND MEALS WITH TOMATO-BASED AND SPICY SAUCES.

SERVICE TEMPERATURE: 12° - 14°



WINEENTHUSIAST

