

# 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 CONDUCTIVE 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

