

LES ROCHES CÉLESTES

AOP SAUMUR CHAMPIGNY



REGION
LOIRE VALLEY



GRAPE VARIETY
CABERNET FRANC



AGEING
7 YEARS



TERROIR

THE PARCELS ARE SITUATED IN THE AREA OF LIMESTONE SOIL WHICH RESTS ON A SUB-LAYER OF CHALK (TUFFEAU), TYPICAL FOR THIS APPELLATION. THIS KIND OF SOIL WARMS UP EASILY, WHICH IS IN ADDITION TO TEMPERATE OCEANIC CLIMATE CREATES AN EXCEPTIONAL WARM MICROCLIMATE. WINES THAT ARE PRODUCED IN THIS AREA ARE MINERAL AND POWERFUL. 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

DEEP RUBY COLOUR WITH PURPLE HINTS. BEAUTIFUL NOSE FULL OF RIPE BLACK FRUITS AS BLACKCURRANT AND BLACKBERRY WITH SPICY NOTES (JALAPEÑO AND BLACK PEPPER). THIS WELL BALANCED WINE HAS A POWERFUL PALATE WITH LINGERING TANNINS AND LICORICE NOTES.



FOOD PAIRINGS

THIS WINE WILL BE PARTICULARLY APPRECIATED WITH GRILLED OR ROASTED RED MEATS, ROAST POULTRY DISHES IN SAUCE (TURKEY WITH CHANTERELLES). CAN BE ALSO ENJOYED WITH A WINE FONDUE OR CHEESES WITH CHARACTER AS NORMANDY CAMEMBERT AND SAINT-NECTAIRE.

SERVICE TEMPERATURE: 12° - 14°

