

Saumur rouge - Cuvée Les Pouches



Presentation

Colour : Red

Producer: Cave des Vignerons de Saumur

Winemaker: Eric Laurent.
42 year-old, oenology diploma from the faculty of Dijon.



Winemaking

Winemaking techniques:

Completely destemmed and vatted for 15-20 days, depending on the year. Fermented in temperature-controlled vats.

Ageing:

Bottled early in cellars dug out of tufa, where it continues to age in bottle, protected from light and variations in temperature.

Ageing potential:

5 years

Vines & Terroir

Grape variety: Cabernet franc (100%)

Age of the vines: 17 years-old

Yield: 60 hl/ha

Vineyard size: 8 ha

Soil: Soil with clayey and silty sand. There are several chalky layers from base of the Méron slopes up to the Loudun fault. The very hard limestone soil contains light blue flint. It has good drainage capacity and is conducive to early ripening.

Tasting

Tasting notes: Brilliant crimson colour. Intense nose of ripe black fruit (blackcurrant, prune, cherry) and tobacco leaves. Round, full-bodied, and well-structured with assertive, but round tannin. Warm, long finish of ripe fruit.

Food & Wine Pairing:

This wine is delicious with red and white meats, and has enough character to go with strongly flavoured dishes and cheeses.