

# L'ÉMOTION AUTHENTIQUE

## AOP Saumur Champigny



### ORIGINS & TERROIR

Cabernet Franc

Appellation: AOP Saumur Champigny

Label: Organic wine certified by Ecocert

Average yield: 40 hl/ ha

The vines are located in the south of the Loire Valley, on clay-limestone plateaus on a tufa subsoil.



### VINIFICATION & AGEING

Manual harvest, sorted on sorting table upon arrival at the winery.

Destemming, vatting, vinification with maceration of about 18 to 20 days at low temperature. Maturation in stainless steel tanks for 4 to 6 months.

No fining.

Filtration: Tangential.



### TASTING NOTES



16-18°C

#### SUBTLE & LIGHT

 Garnet with purple reflections

 Spicy nose, licorice, menthol, red fruits

 Tasty, crunchy, supple



### FOOD & WINE PAIRING

Veal escalope with Tarragon sauce.

The Vegan touch: Three peppers' Ratatouille.

Bottle 75cl: Bourgogne Type - Item Code: 405

Case: 6 bottles

Pallet: 630 bottles / Pallet: 5 ranks x 21 cases

EAN Bottle: 3380330004099

EAN Case: 3380330004105

CONTAINS SULPHITES



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