

L'ÉMOTION AUTHENTIQUE - AOP Saumur-Champigny 2022

DEMETER Wine : a biodynamic label. To obtain it, the wine must be organic certified and also respect Demeter technical specification. In harmony with nature, biodynamic viticulture is focused on taking care of the earth, regenerate soils and product rich wine with lot of typicity.



ORIGINS & TERROIRS

Cabernet Franc

Appellation: AOP Saumur-Champigny

Label: Organic wine - Certified by Ecocert

Yield: 40 hl/ha

Vines are located in the south of the Loire Valley, on clay-limestone plateaus with tuffeau subsoil.



WINEMAKING & AGING

Manual harvesting, grapes are selected on a sorting table upon arrival at the winery. Destemming, vatting, vinification with maceration for around 18 to 20 days at low temperature. Aging in stainless steel vats for 4 to 6 months.

Fining: No.

Filtration: Tangential.



TASTING NOTES

FINE & LIGHT



Garnet color with purple reflections



Spicy nose, licorice, menthol, red fruits



Tasty, crunchy, supple



FOOD & WINE PAIRING

Veal escalope with tarragon sauce.

The Vegan touch: Colorful ratatouille with three peppers.

Bottle 75cl: Burgundy Type - Item Code: 405

Case: 6 bottles

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

EAN Bottle: 3380330004099 - EAN Case: 3380330004105

CONTAINS SULPHITES - SUITABLE FOR VEGANS



JACQUES FRELIN

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