

SAUMUR ROUGE

Style

Dry, Red

Region

Loire

Producer

Vignerons de Saumur

Appellation:

Saumur, in the central Loire valley between Angers and Tours.

Cépage

100% Cabernet Franc

Tasting Note:

A consistently reliable wine with a bouquet of raspberries and blackcurrants. The soft, fruity palate is supported by elegant tannins making for remarkably versatile easy drinking.

Serve

Charcuterie, soft cheese or on its own, lightly chilled.

Cellarage

Drinks well from bottling and can be enjoyed for up to 2-3 years from vintage.

Vinification

The harvest is generally late in summer, due to its northerly location, usually in early October. The grapes are de-stemmed, crushed and left on the skins for up to two weeks at a temperature of 28°C. After ageing in underground vats, the finished wine is normally bottled about a year after the vintage.

History

The chalky soil of Saumur provides excellent drainage making it an ideal area for viticulture. The Romans were the first to exploit the region's winemaking potential but it declined with the fall of the Roman Empire. From 1066, monks began to replant vines and the first recorded shipment to England was in 1194. During this era, land around Saumur out-priced that in Champagne. The Saint-Cyr-en-Bourg cooperative has been critical in augmenting the appellation's success with its 200+ members producing about 30% of the region's wine.

