

Coq'licot
VAL DE LOIRE



Saumur Blanc Bio - Coq'licot



History and winemaking process :

The vines, trimmed to meet organic standards, are situated in St-Cyr-en-Bourg, a precious terroir in the heart of the Saumur Champigny Appellation. The calcareous-clay terroir, the distinctive work in the vineyard and the monitoring of the maturities sublimate the Cabernet Franc to give a great personality to this Cuvée.

Grapes varieties: Cabernet Franc

Winemaking techniques :

The grapes are harvested at full maturity after the tasting of the grapes. A traditional winemaking process: which implies a long maceration (20 days) for a soft extraction of the polyphenolic potential. The wine keep aging, protected from the light and the temperature variations during 6 to 8 months in bottles.

Tasting Notes :

Dark ruby and red colour. The nose is intense and fruity with fresh red fruits and spicy aromas. A supple mouthfeel with rounded tannins. An elegant finish with liquorice hints.

Food and Wine Paring :

This wine goes well with a quail or a cheese platter ! To be served between 14C° and 16C°.