



Anthony & Cédric BONNEAU  
Vignerons

Vins du Val de Loire  
Saumur Champigny - Crémant de Loire  
Saumur Blanc, Rouge et Rosé

## SAUMUR ROUGE Gourmandine

*Quite simply...*

*...a wine to enjoy !*



**Grape variety:** Cabernet Franc

**Average age of vines:** 20 years

**Soil:** calcareous clay

**Pruning style:** Guyot Val de Loire

**Vatting :** 6 – 8 days in a vat regulated at 20 to 24°C with cold pre-fermentation maceration (7 to 8°C) for some of the grapes and thermal vinification for the rest, to extract the fruit and body.

**Ageing:** After a short time in the vats, the wine is bottled in January so as to preserve its fruity characteristics, and it is ready in time for Valentine's Day each year.

**Tasting notes:**

A ruby-coloured wine to enjoy, with an aroma of small red fruit: raspberries and blackcurrants. In the mouth this wine is particularly fruity but it is still full-bodied and harmonious.

**When to drink:** drink it young with starters, cooked meats, white meat and grills. Serve between 12 and 15°C.

Servir à 12 – 15°C.

**Keeping:** Drink it from Valentine's Day and in the next three years.



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N° ACCISE : FR 099 663 E 0265 – N°EORI : 423 863 711 00010 fr