



# Loire, Domaine Varinelles, La rivale, AOP Saumur-Champigny, Rouge

AOP Saumur-Champigny, Vallée de la Loire et Centre, France

In 2011, Laurent and Nicolas committed to certification in organic conversion, a job that requires time, will and a perfect knowledge of our vineyard. The challenge is real since the estate now covers 43 hectares. Through their wines, their convictions and commitments, they continue to produce a wine that is a reference in Saumur-Champigny and lives up to the unique heritage of the Loire Valley.

#### **PRESENTATION**

A selection of harvests from their vines planted for over a century.

#### LOCATION

Val de Loire Centre

### **TERROIR**

Clay, limestone and flint.

## IN THE VINEYARD

Harvest: manual harvest in three successive sorts

#### WINEMAKING

Vinification: fermentation in thermo-regulated stainless steel vats. Use of native yeasts.

#### **AGEING**

Aged 36 months in oak barrel.

#### VARIETAL

Cabernet franc 100%

#### GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

#### **SERVING**

16°C/61°F

# AGEING POTENTIAL

5 to 10 years

#### TASTING

supple and even richer, with a finish of black fruits, it will require a few years in the cellar before being tasted.

# FOOD PAIRINGS

Red meats, games, cheeses.



