



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Domaine de l'Ours Bleu, AOC Saumur, Effervescent Brut Rosé

AOC Saumur, Vallée de la Loire et Centre, France



Domaine de l'Ours Bleu was taken over by two friends in 2013 : they converted the 14 ha of vineyards to organic farming, and patiently waited 2021 to release their first wines. Their philosophy is to produce fully mature wines, after at least 24 months of ageing in different vessels (amphora, barrels, tanks). Saumur, Saumur-Champigny and Chinon are represented in their range.

PRESENTATION

This 2019 sparkling saumur rosé is made from cabernet franc grapes grown on the Brézé terroir, on the edge of the Fontevraud forest.

TERROIR

Terroir of Brézé.
Soils: Sand and chalk.

WINEMAKING

Traditional method.

AGEING

Aged on lees for a minimum of 20 months.

VARIETAL

Cabernet franc 100%

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

Notes of red fruit: redcurrant and strawberry.
A supple attack on the palate, with good volume without heaviness. Fresh, mineral and fruity.

FOOD PAIRINGS

This fine bubbly wine goes very well with an aperitif, served with smoked ham toast and Ossau-Iraty shavings, bruschetta-style, but also on a cake with tomato confit, and why not with a fruity dessert like a poached pear with vanilla and sweet spices.

