



Loire, Domaine la Paleine, La Paleine, AOC Saumur, Rouge

AOC Saumur, Vallée de la Loire et Centre, France

Laurence & Marc Vincent, lovers of the Loire, president today of the destinies of the property.

Patrick Nivelleau vinifies the different cuvées of the Wineyard.

The Wineyard has gone from an organic approach to a biodynamic certification under the Demeter label in 2017.

Under the domain, 1.5 km of galleries are dug in the Tuffeau.

There, at $12\,^{\circ}$ C, bloom quietly, away from light, more than 100,000 bottles of different vintages and appellations of Saumur.

PRESENTATION

Beneath the estate, 1.5 km of galleries have been dug into the Tuffeau rock.

There, at 12°C, more than 100,000 bottles of different Saumur vintages and appellations quietly blossom, sheltered from the light.

LOCATION

Le Puy-Notre-Dame

TERROIR

Marl rock, ochre and yellow marl

IN THE VINEYARD

Biodynamic vineyard certified by Demeter Yield 40 hl/ha

rieiu 40 III/IIa

Hand harvested

WINEMAKING

21 days maceration at 22°C

Blending of berries and juice by punching down and pumping over. Alcoholic fermentation in stainless steel tanks, indigenous yeasts, devatting using a conveyor belt.

AGEING

Aged without inputs

Bottled in July or September, depending on tasting

VARIETAL

Cabernet franc 100%

GM: NO

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





SERVING

14°C/58°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years





Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com Contact us at: info@brunolafonselection.com



TASTING

The nose is intense with black berries and red fruits such as raspberries. On the palate the fruit dominates and the tannins are very supple, the aromas range from red fruit to spices.

FOOD PAIRINGS

White meats, cold cuts, cheese.



