



Loire, Domaine de l'Ours Bleu, AOC Saumur, Rouge

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 differents vessels (amphora, barrels, tanks). Saumur, Saumur-Champigny and Chinon are represented in their range.

PRESENTATION

Classic Saumur-Champigny

TERROIR

Soils: Sand and chalk.

WINEMAKING

Traditional fermentation in stainless steel vat.

Aged in barrels for 24 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

Deep, dark garnet-red with purple tints.

Smoky, toasty, chocolate and black fruit notes: blackberries, blackcurrants, marmalade. A full, generous and well-balanced attack on the palate, leading to a chiseled finish evocative of a highly concentrated vintage.

FOOD PAIRINGS

Duck breast roasted with honey and pepper, served with a pan-fried spring vegetables.







