





# Loire, Domaine de l'Ours Bleu, Les Champs Picard, 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**

Today, Domaine de l'Ours Bleu represents a vineyard area of 14ha, managed by Jérôme Baillargeau using organic farming methods (100% of the estate by 2021). The vineyards are located around the head office (Montsoreau) in the Maine et Loire communes of Montsoreau (Saumur Champigny), Fontevraud and Brézé (Saumur), and in the Indre et Loire communes of Savigny en Véron and Avoine (Chinon). This geographical location enables us to produce wines from the Saumur (7.5ha), Saumur Champigny (2.5ha) and Chinon (4ha) appellations. Two grape varieties are currently planted: Chenin (white grapes) and Cabernet Franc (black grapes).

#### **TERROIR**

Terroir of Brézé Sand and chalk.

## WINEMAKING

Vinification in stainless steel tank.

#### **AGEING**

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**

Very deep red with garnet highlights.

Smoky, toasty, licorice notes and black fruit: redcurrants and cranberries.

A powerful, crisp, smooth attack on the palate, leading to a concentrated finish.

## **FOOD PAIRINGS**

Barbecued andouillette and mashed potatoes with fresh herbs, or lamb shoulder confit with rosemary.



