



Loire, Domaine de l'Ours Bleu, Petit Insolent, AOC Saumur, Blanc

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

Little insolent, because he's playing us! He's cheeky because he's playing us! Is red wine white, or white wine red?

White wine made with Cabernet Franc, therefore it is a "blanc de noirs", but still.

LOCATION

Terroir of Brézé.

TERROIR

Soils: Sand and chalk.

WINEMAKING

Vinification in stainless steel tank.

AGFING

Aged for 6 months in stainless steel tank.

VARIETAL

Cabernet franc 100%

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

SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Pale color with slightly bluish highlights.

Delicious nose with notes of red fruits, redcurrants and blackcurrants.

A finish with good acidity, balanced by a suave, salivating length.

FOOD PAIRINGS

Shellfish, seafood, white meats in creamy sauce, or by itself in aperitive!



