



# Loire, Domaine de l'Ours Bleu, Le petit naturiste, 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**

WITHOUT ADDED SULFITES - A first! Bottled in spring, traditional vinification.

Cuvée parcellaire "Les Varennes de Mestré".

### **TERROIR**

Soils: Sand and chalk.

### WINEMAKING

Traditional fermentation in stainless steel vat.

Aged in barrel for 12 months, with a few part of new oak barrel. No added sulfites

### 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

A fruity, crimson-coloured wine, full of freshness and gourmandise.

### **FOOD PAIRINGS**

A perfect match with rabbit, veal, veggie lasagna, cheese.



