





Loire, Domaine de l'Ours Bleu, Varennes de Mestré, 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

Born from a parcel-based cuvée, "Les Varennes de Mestré", this saumur, aged without barrel ageing, remains predominantly fruity.

LOCATION

Cuvée parcellaire "Les Varennes de Mestré".

TERROIR

Soils: Sand, chalk and limestone.

WINEMAKING

Traditional fermentation in stainless steel vat.

AGEING

Aged in stainless steel and foudres to preserve the terroir expression.

VARIETAL

Cabernet franc 100%

GM: NC

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

SERVING

14°C/58°F

AGEING POTENTIAL

3 to 5 years

TASTING

Fresh, airy nose, with chiseled aromas of red fruit, chocolate and menthol notes. Its supple, gournet mouthfeel is characterized by a fine mastery of grape extraction.

FOOD PAIRINGS

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

