



Loire, Domaine de l'Ours Bleu, La salle Martin, 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

LOCATION

Saint Cyr en Bourg.

TERROIR

Soils: Clay, limestone and sand.

WINEMAKING

Traditional fermentation in stainless steel vat.

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

Notes of red fruits and spices, with a hint of kirsch and finely present tannins.

FOOD PAIRINGS

This wine generally goes well with poultry, game or lamb.





