



Loire, Domaine de l'Ours Bleu, Rochenard, 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

Fruity, no barrel ageing, parcel-based "Rochenard" vintage

Soils: Clay and Limestone

WINEMAKING

Temperature control stainless steel vat.

Aged on stainless steel and foudre during 12 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

The fine, elegant nose reveals notes of black fruit, graphite and mint. The palate is balanced and elegant.

FOOD PAIRINGS

Meat, veal, poultry, cheese.





