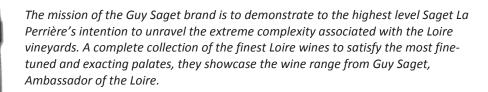


## AMBASSADEUR DE LOIRE



## SAUMUR CHAMPIGNY

Location: Anjou-Saumurois.

Soil: Clay and Tuff.

**Grape variety:** Cabernet Franc 100%.

**Production technical data**: The harvested grapes are 100% destalked. Cold pre-fermentation maceration with punching of the cap and pumping over before malo-lactic fermentation in stainless steel tanks.

**Tasting notes:** The ruby-coloured wine shows aromas of undergrowth married with red fruit. Light on the palate, it is well-balanced and fruity with very smooth tannin.

**Perfect food pairings:** Rabbit in mustard sauce, lamb cutlets, cherry custard tart.

Serve at a temperature of 15°C.



LOIRE

