

PULSATION

TERROIR VIBRANT

SAUMUR - CHAMPIGNY

Vintage: 2023.

Grape variety: Cabernet Franc 100%.

Soil: clay and tuff.

Vinification: the harvested grapes are completely destemmed and undergo a long vatting in open, temperature-controlled vats with regular pumping over. After malolactic fermentation, the wine is aged in stainless steel vats for 8-9 months.

Tasting notes: deep garnet red hue. The nose offers up aromas of red fruit and bell peppers, with a hint of camphor. The palate is smooth and well-balanced on entry revealing aromas of blackberries and blueberries, underpinned by soft tannins. The finish is very elegant with lingering notes of undergrowth.

Food & wine pairings: lamb chops, veal sweetbreads, grilled meats or *Brie de Meaux*.

Serving Temperature: 13-14°C.

