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CLOS TUE-LOUP BRÉZÉ SAUMUR ROUGE

100% Cabernet Franc



Production area: St-Just sur Dive - Loire

Terrain: sabbioso e calcareo

Harvest: manual

Vinification: Total destemming of grapes, maceration for 10-15 days, fermentation with indigenous yeasts. Fermentation takes place 50% in used barrels (2-3 years) and 50% in concrete tanks for 8 months

Refinement: Assembly and aging for 6 months in stainless steel tanks. Further bottle aging for 6-12 months before release

Color: garnet red

Fragrance: strawberry and violet aromas

Flavor: Round and rich, with well-integrated tannins

Alcoholic Grade: 12.5% vol


