

SAUVION

LES GRAVIÈRES DU ROY - SAUMUR-CHAMPIGNY. 2008

Color	Red
Varietal	100% Cabernet Franc
Appellation	Saumur-Champigny
Alcohol content	12.5% alc/vol
Area	4.94 acres
Soil	Clay-limestone
Rootstock	3309C
Fertilization	None
Density	2,428 vines/acre
Ages of vines	39 years
Pruning	Simple Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	27 days
Temperature	64.4°F to 77°F
Malolactic fermentation	Yes
Maturation	8 months
Fining	Filtration
Aging	Up to 6 years
Appearance	Dark red with purple highlights
Nose	Powerful, chalky and nutty
Palate	Medium-bodied, fruity at the start, then the power of the Cabernet Franc dominates
Food pairing	The perfect summer barbecue red wine!

