

SAUVION

LOIRE VALLEY - SAUMUR-CHAMPIGNY. 2008

Color	Red
Varietal	100% Cabernet Franc
Appellation	Saumur-Champigny
Alcohol content	12.5% alc/vol
Area	14.82 acres
Soil	Clay-limestone
Rootstock	3309C
Fertilization	None
Density	2,428 vines/acre
Ages of vines	28 years
Pruning	Simple Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless steel tanks
Duration	20 days
Temperature	64.4°F
Malolactic fermentation	Yes
Maturation	None
Fining	Filtration
Aging	Up to 3 years
Appearance	Deep ruby
Nose	Expressive with notes of red fruits
Palate	Full-bodied, rich in fruits and very elegant
Food pairing	The perfect summer barbecue red wine!

