



# Clos de la Mouche

## Saumur Champigny

### Terroir

Stones, clay and limestone soil



### Aromas range



### Comments

*What the wine promises*

Full-bodied and velvety, this vintage 2020 embodies the ripeness of Cabernet Franc and Cabernet Sauvignon.

Its intense aromas of black fruit, cocoa and spices are enhanced by a 24-month aging in oak barrels.

This structured and complex Saumur Champigny is intense with a long-lasting finish.

### Award



## 2020

### Grape varieties

85% Cabernet Franc

15% Cabernet Sauvignon

### Signature

*The specificity of the wine*

●●●●● Freshness

●●●●● Roundness

●●●●● Fullness

●●●●● Oaky

Light      Complex      Full-bodied



Storage  
10-12 °C

Service  
16-20 °C

Shelf life  
9 years

### Food pairings

*How to elevate the wine*

Perfect with meat en sauce, prime beef ribs, game, holidays poultry, sweet and savory cuisine or mature cheese.

