

LA SEIGNEURIE



## TRADITIONAL METHOD

### Red - Semi-Dry Vintage 2021

The traditional ruby-coloured method will surprise you with its originality, but also with its notes of fruity red fruits, strawberries and blackcurrants.



#### Vignard :

This wine is made from a blend of Cabernet Franc vines around thirty years old, naturally grassed with sandy-clay-limestone soil tillage (no chemical weedkillers), with an average yield of 50 hl/ha.


#### Winemaking :


Harvested by hand at the beginning of October, the grapes are pressed and put into vats. Alcoholic fermentation with indigenous yeast, but without malolactic fermentation to retain freshness. Re-fermentation in the bottle using the traditional method and dosage as Semi-Dry.


Grape variety: 100% Cabernet Franc


Production : 50hl / Ha


#### Tasting:


 Ruby colour.

 Expressive, light blackcurrant aromas, light strawberry aromas, generous red fruit aromas.

 Aromatic, generous notes of blackcurrant, generous notes of strawberry.

 Between 6° et 8°

 To be consumed between 2022 and 2027

 Aperitifs, Chocolate and red fruit desserts

#### Certifications and labels :

Certified HVE (High Environmental Value, Level 3).

**EARL FOUCHER** 71 route de Champigny – 49400 SAUMUR

Tél : (+33)2 41 50 11 15 / (+33)6 63 01 45 97/ [laseigneurie.vins@hotmail.fr](mailto:laseigneurie.vins@hotmail.fr) / [www.laseigneurie.net](http://www.laseigneurie.net)

SIRET : 482 979 812 00021 - APE : 121Z - N° TVA Intracommunautaire : FR 08 482 979 812