



# Vieilles Vignes à Pierrot

## Saumur Champigny

2022

Grape variety

Cabernet Franc

### Terroir

Clay and sand soil on limestone



### Range of aromas



### Comments

*What the wine promises*

This Saumur Champigny, made from 60-year old vines, develops aromas of ripe red and black fruit with a tannic structure and a long lasting finish.



### Signature

*The wine specificity*

● ● ● ● ● Freshness

● ● ● ● ● Roundness

● ● ● ● ● Fullness

● ● ● ● ● Tannins

Light      Complex      Full-bodied



Storage  
10-12 °C

Service  
14-17 °C

Shelf life  
+5 years

### Food pairings

*How to elevate the wine*

To match with red meats, meats en sauce, duck breast fillet, lamb, and young cheese.

