

Château de la Durandière

Saumur Rouge Vieilles Vignes

Grape variety (old vines)

- Cabernet Franc
- Cabernet Sauvignon

A.O.C.

- Saumur

Average age of vines

- 40 years

Saumur Rouge

Grape variety

- Cabernet Franc

A.O.C.

- Saumur

Average age of vines

- 20 years

Rosé de Loire

Grape variety

- Cabernet Franc

A.O.C.

- Rosé de Loire

Average age of vines

- 20 years

Saumur Blanc

Grape variety

- Chenin
- Chardonnay

A.O.C.

- Saumur

Average age of vines

- 30 years

• the oenologist :

The red colour is nuanced with elegance by black and purple. This Saumur presents a very nice red and aromatic black fruit pallet. One also finds more complex notes of toast and liquorice.

Round and flexible, the tannins are silky. At the end, a beautiful feeling of harmony and richness.

• the oenologist :

Resulting from a ground argilo-limestone, this Saumur Announces itself by a dark ruby colour and flavours of small red fruits (blackcurrant, raspberry...).

It is at the same time tender and rich.

A very pleasant wine.

• the oenologist :

A very beautiful intense pink colour.

Its perfume, as its taste, are of an aromatic expression, which is all in smoothness, blending flowers and small, red fruits (strawberry, raspberry).

Fresh and light characteristics representing perfectly its appellation.

• the oenologist :

Its beautiful straw yellow with green reflects is intense and refined.

One discovers a vast pallet of aromatic white fruits (peach, apricot).

Fresh and lively in taste. Beautifully balanced.

• Dish-Wine Accordance :

More structured than the Saumur rouge, it fits perfectly with game and cheese (Comté...).

To serve between 12 and 15°C.

Possibility for keeping for 5 -10 years.

• Dish-Wine Accordance :

It particularly accompanies sliced cold meat, poultry and cheese.

To be served 12 and 15°C.

To drink in the 5 following years.

• Dish-Wine Accordance :

It fits perfectly well with "hors-d'œuvres", sliced cold meat ("rillauds d' Anjou") and white meat.

To be served cool: 6 - 8°C.

To drink in the year.

• Dish-Wine Accordance :

This wine accompanies wonderfully shellfish, shells (oysters) and fish (trout...).

To be served very cool : 6-8°C.

To taste in the 18 following months.



LOUIS DE GRENELLE