



Bateliers de Loire Saumur Champigny 2021

TASTING NOTES

COLOR:

Red with purple highlights

AROMAS:

Fresh red fruits and white pepper aromas

PALATE:

Nice attack, silky tannins and good aromatic persistence

FROM GLASS TO PLATE

FOOD PAIRING:

Charcuterie
Grilled meat
Soft cheeses

SERVING TEMPERATURE: between
14 and 16°C

WINE

WINE STYLE: Fruity red

GRAPE VARIETY: Cabernet Franc

WINE MAKING: Short maceration of slightly
over-ripe Cabernet Franc. Early devatting and
end of alcoholic fermentation in liquid phase

MATURING: Matured for 12 months in vats

ALCOHOL: 12,5% vol

RESIDUAL SUGAR g/L: <2

REMY PANNIER
MAISON FONDÉE EN 1885