



Authenticity and Quality...

# Coteaux de Saumur Cuvée Sarah *Domaine des Champs Fleuris*



This sweet wine has been produced just after the birth of Sarah, the second daughter of Patrice and Catherine Rétif, owner of the domain.

Since this date, customers have enjoyed it for Christmas and New Year celebration with “foie gras” and sweet desserts.

This cuvée is often rewarded by wines specialists.

## WINE AND FOOD

**Serve between 6°-8°C with**  
Aperitif - Foie gras - Blue cheese  
Sweet tart - Fruit salad

## THE DOMAIN

The “Domaine des Champs Fleuris” has been a family domain for generations. It is composed of 34 hectares of vines planted on a deep tuffeau limestone soil, particularly well-suited for growing the Cabernet Franc and Chenin grape varieties. The domain produces 190,000 bottles/year.

## THE VINEYARD

**Soil:** Limestone-clay (tuffeau limestone)  
**Grape variety:** Chenin  
**Age of the vines:** 30 years old on average  
**Yield:** 10 to 15 hl/ha  
**Production:** 2,500 bottles/year (50cl)

## HARVEST

Manual harvest carried out in multiple passes to selectively pick grapes that are over-ripened and present high concentration levels, due to the action of noble rot.

## WINE MAKING PROCESS

- Pneumatic pressing
- Static settling of the must
- Fermentation in oak barrels during 6 months
- After blending, maturing 3 to 4 months in stainless steel vats with micro-oxygenation
- Natural clarification

## TASTING NOTES

Sweet white wine, intense robe, bright straw-yellow color, turning to antique gold with hints of amber. Very flavored thanks to the noble rot. White flowers, peach and candied pears aromas. Fresh attack, a very good length, very rich with a touch of honey and marmalade.

## EVOLUTION

To be consumed between 2 to 8 years

## REWARDS

2005 vintage: **Gold medal** in Paris,  
**Gold medal** in Angers  
2003 vintage: **Gold medal** in Saumur,  
**Bronze medal** in Angers  
1997 vintage: 93/100 by Parker