

PROFILE

An enthusiastic couple, Caroline Meurée and Hervé Malinge are excited to bring their passion to fruition as they work together from vineyard to cellar. The idea is to bring emotion to the forefront with a wine that tastes just the way they like them--fruity and juicy with a true sense of place.

The name 'Glouglou' is a play on words, referring to the 'glug glug' sound when someone pours a drink. The 'Glouglou' grapes were harvested by hand in Saumur-Champigny, Loire and transferred into vats by gravity. 2019 was a year of extreme climatic weather as the Loire underwent drought conditions, experiencing less than half the average rainfall for this vintage, and frosts hitting in the month of April. The extreme conditions decreased the yields, but led to an increase in sugar concentration and amazing quality. The Cabernet Franc was harvested in early October.

In this vintage, there are sharp raspberry and blackcurrant notes revealed in both scent and taste. The soft tannins and high acidity result in a crisp finish.

SPECIFICATIONS

Wine: Glouglou

Varietals: 100% Cabernet Franc

Appellation: AOC Saumur
Champigny

Location: Saumur-Champigny

Vineyard Age: 2 years

Yield: 45 hl/ha

Harvest: Manual

Quantity Produced: 12,000 bottles

Agricultural Method: Sustainable
and Vegan 🌱 🍷

Vinification: The grapes for 'Glouglou' were hand-harvested and transferred into vats by gravity where they underwent a short maceration for three days. Fermentation took place using wild yeasts in stainless-steel tanks. After five months in tank, the wine was bottled without fining.

Alcohol: 14%

Residual Sugar: 0.1 g/l

Acidity: 5.64 g/l

Tasting Notes: Serve slightly chilled and pair with red meat, grilled poultry, cold meats or Mediterranean cuisine.

