

# 2023 Siébrit Saumur Rouge

Domaine Armand David | Loire Valley – Saumur



Siébrit is a classic expression of Loire Valley Cabernet Franc; bright, elegant, and full of charm. Named after an early cuvée created by previous generations of the David family, it reflects decades of know-how and an understanding of their diverse terroirs. Siébrit represents tradition with a lively, modern touch.

## THE VINTAGE

2023 was promising, but ended on a difficult note. The sudden appearance of *Drosophila suzukii* (fruit fly) late in the season threatened the harvest. Heat and humidity accelerated the insect's impact, forcing the team to move quickly to harvest and sort each bunch. The result is a clean, balanced, and expressive Cabernet Franc, proof that careful hand-sorting and vigilance can preserve a vintage's potential.

## TERROIR

The Cabernet Franc vines for Siébrit grow mostly on clay-limestone over hard limestone, trained in Single Cordon, planted at 4,500 vines/ha, and oriented east-west at an elevation of 1.8 m. Vine age averages 40–50 years, contributing natural concentration and complexity.

## WINEMAKING

Harvested at the end of September, the grapes were carefully sorted to remove damaged fruit. Fermentation took place in wooden vats for 15 days at 72°F, with pigeage and gentle pumpovers to extract color and structure. Post-fermentation maceration lasted 20 days. The wine completed malolactic fermentation, then aged 12 months in French oak, followed by one month in bottle before release.

## TASTING NOTES

This unmistakably Saumur wine is friendly and expressive, featuring notes of fresh red and black fruits, subtle earth, and fine spice. The nose offers strawberry, raspberry, black cherry, and blackcurrant compote, with hints of undergrowth, dark chocolate, tobacco, and black pepper. The round, fresh, and silky palate balances ripe fruit with gentle structure.

## FOOD PAIRING

Barbecue • Sausages • White meat • Pork  
Charcuterie • Local Loire cheeses

serving temp  
**68°F**

**varietals** 100% Cabernet Franc

**farming** Sustainable (HVE Certified)

**alcohol** 13.5%

**residual sugar** <0.5 g/L

**pH** 3.50

**acidity** 3.50 g/L

**SO<sub>2</sub>** 45 mg/L

**fermentation** Malolactic, Wood; 15 days at 72°F

**aging** 2 months French oak