Loire, Château de Parnay, Le Clos du Château, AOC Saumur-Champigny, Rouge

AOC Saumur-Champigny, Vallée de la Loire et Centre, France

Great history linked to Antoine Cristal : a famous winemaker from the Loire Valley in the early 1900's, who invented a singular growing technique : roots of the vines are on one side a wall (in the shadow), while the vines goes through the wall and the "head" is in the sun, and heated in the night by the stone of the wall. Where is this technique is being used , the plot of vine is called Clos d'Entre. This single vineyard is very specific to Château de Parnay, which has the same owner as Château de Princé

PRESENTATION
Characterful wine with volume.

LOCATION
Hillsides overlooking the Loire river

TERROIR
Clay and limestone

IN THE VINEYARD
Average age of the wines : 30 years
Simple Guyot pruning
5500 vines/ha

WINEMAKING
Manual and mechanical harvest
Maceration for 15 to 30 days

AGEING
Ageing in tanks for 12 months and then 12 months on fine lees.

VARIETAL
Cabernet franc 100%

SERVING
14°C/58°F

AGEING POTENTIAL
Enjoy all year long, 3 to 5 years

TASTING
The ruby red color, with a beautiful intensity of coloring, presents magnificent purple reflections, a sign of a beautiful youth saved... but also heady and generous tears.
The first nose, slightly closed and reminiscent of the troglodytic limestone cellars of the château, opens up very quickly in the glass and will astonish you with its floral, vegetal and fresh red fruit freshness.
The mouth is round with a nice structural velvetiness, silky tannins brought by its clay-limestone terroir. A touch of vivacity in the finish brings the mark of Loire wines and pleasantly invigorates the whole.

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Bruno Lafon Selection
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

BRUNO LAFON
wine selection

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FOOD PAIRINGS

Grilled white meats, meaty stews, boeuf bourguignon, casseroles, stuffed vegetables, cold meats, soft cheeses

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