



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Château de Parnay, 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

### TERROIR

Clay and limestone

### IN THE VINEYARD

5500 vines/ha

Average age of the vines : 40 years

Pruning in simple Guyot

### WINEMAKING

Manual harvests.

Maceration for 20 to 50 days.

Ageing in barrels for 18 to 24 months.

### VARIETAL

Cabernet franc 100%

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

The brilliant color, of a very beautiful intensity, presents beautiful shimmering garnet nuances. It perfectly reflects the rich maturity of the grapes "gorged" by an almost Mediterranean sun.

The powerful nose is suave, the sweetness of stewed raspberry and strawberry associated with the empyreumatic aromas of zan and a touch of leather bring a rich complexity of great depth.

On the palate, the attack is enveloped and "plump" with a structure of very discreet tannins. Throughout the tasting, we find the palette of aromas present in the nose with a long aromatic persistence and a small touch of strawberry fruit paste which brings a carnal sweetness... The finely present tannins bring a delicate relief.

### FOOD PAIRINGS

Grilled white meats and poultry, stuffed vegetable, charcuterie, soft cheeses

