



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Château de Parnay, Le Blason 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.

PRESENTATION

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

Average age of the vineyard : 15 years

Simple Guyot pruning

5500 vines/ha.

WINEMAKING

Mechanical harvests, cold maceration for 3 days, gentle extraction for 12 days.

AGEING

Short ageing in stainless steel tank.

VARIETAL

Cabernet franc 100%

SERVING

13°C/56°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

The ruby-red color, with delicate purplish highlights, is particularly attractive and luminous. The nose is jovial, dynamic and youthful... Red berries begin an "aromatic concerto" of strawberries, raspberries and cherries, but very soon notes of blue iris and violet complete the lightness of the scent.

The palate, in continuity, is delicious, airy and smooth, like the white terroir of Champigny: tuffeau. The taste balance is perfect, supple, light and tannin-free.

FOOD PAIRINGS

River fish with red wine sauce, charcuterie, beef carpaccios and tartar, soft cheeses.

