



Loire, Domaine la Paleine, AOP Saumur-Champigny, Rouge

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

Laurence & Marc Vincent, lovers of the Loire, president today of the destinies of the property.

Patrick Nivelleau vinifies the different cuvées of the Wineyard.

The Wineyard has gone from an organic approach to a biodynamic certification under the Demeter label in 2017.

Under the domain, 1.5 km of galleries are dug in the Tuffeau.

There, at $12\,^{\circ}$ C, bloom quietly, away from light, more than 100,000 bottles of different vintages and appellations of Saumur.

PRESENTATION

Beneath the estate, 1.5 km of galleries have been dug into the Tuffeau rock.

There, at 12°C, more than 100,000 bottles of different Saumur vintages and appellations quietly blossom, sheltered from the light.

LOCATION

Dampierre-sur-Loire et Parnay

TERROIR

Deep clay-limestone.

IN THE VINEYARD

Biodynamic vineyard certified by Demeter

Yield 40 hl/ha

Hand harvested

WINEMAKING

Maceration for 26 days at 25°C, exchange of berries and juice by punching down and pumping over. Alcoholic fermentation with indigenous yeasts. Decanting on conveyor belt

AGEING

Aged without inputs

Bottled in July or September, depending on tasting.

VARIETAL

Cabernet franc 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Aromas of red fruits and spices on the nose. The palate is ample, with flavours of red and black fruits and a peppery note. Silky tannins give this wine relief and balance.





demeter

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FOOD PAIRINGS

Red meats, charcuterie, cheese, aperitif, poultry with cream, veal.



