





Loire, Domaine Fabien Duveau, Chacé le naturel, AOC Saumur-Champigny, Rouge

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

The estate traces its origins back to the middle of the 18th century. Since then, eight generations have followed in Florent Duveau's footsteps.

Ecocert and Déméter certified, the domaine's team strives every day to sublimate the historic Cabernet Franc and Chenin grapes.

PRESENTATION

Being as close as possible to the terroir has been our ambition since 2008. Their common sense and observation motivate them every day to nurture ecosystems, biotopes and the quest for harmony.

TERROIR

Altérations de sables calcaires à aspect falunés sur tuffeau.

IN THE VINEYARD

Vines planted in 1980

The soil is worked in its entirety, with respect for the environment and the plant, in Organic Agriculture. Grass cover is natural. The biodynamic approach (certification in progress) allows us to be as close as possible to the terroir, with a constant search for balance between the vine and its environment.

WINEMAKING

Harvested by hand, sorted by hand in the winery and vinified without the addition of sulfite.

AGEING

Fermented with indigenous yeasts, traditional vinification, then aged for around 12 months in barrels.

VARIETAL

Cabernet franc 100%

GM: NO

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

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Smoky nose with a touch of red fruit, firm tannins, slightly heavy ageing, but the fruit takes over again, complex finish.

FOOD PAIRINGS

Red meats, grilled meats, aperitifs, cheese.



