



Loire, Domaine Fabien Duveau, Les Bas Poyeux, 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

Middle Turonian

Craiessablo - silty overburden of green chalk

IN THE VINEYARD

vines planted in 1960

The soil is worked in its entirety, with respect for the environment and the plant, in Organic farming. Weed cover is natural. The biodynamic approach 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. Fermentation with indigenous yeasts, traditional vinification without sulfites.

AGEING

Aged for around 10 months in concrete vats and barrels..

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

5 to 10 years

TASTING

The enchanting nose expresses a ripe, fresh Cabernet, with notes of cherry blackcurrant and redcurrant. redcurrant. The concentrated, juicy, precise flesh lacks neither elegance nor depth, supported by great minerality and magical purity.

FOOD PAIRINGS

Red meats, grilled meats, aperitifs, cheese.

