



Loire, Domaine Fabien Duveau, Le Bourg, 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

Alteration of sandy-loamy green chalk

IN THE VINEYARD

vines planted in 1966

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

Hand-harvested, selectively sorted in the winery. Fermentation with indigenous yeasts, traditional vinification without adding sulfites.

AGEING

Aged for around 10 months in concrete vats.

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

3 to 5 years

TASTING

The Bourg opens with jammy red fruit aromas that are present from the outset, accompanied by a clean structure. Minerality followed by peppery tannins mark the length.

FOOD PAIRINGS

Red meats, grilled meats, aperitifs, cheese.

