



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Château de Parnay, Coulée du Méridien, 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. This single vineyard is very specific to Château de Parnay, which has the same owner as Château de Princé

### PRESENTATION

This cuvee owes its name to the crossing of the Greenwich Meridian on the vineyard plot.

### LOCATION

South-facing terraces, situated in a fault in the limestone hillside, lies precisely along the Greenwich Meridian.

### TERROIR

Clay and limestone

### IN THE VINEYARD

Average age of the vines : 30 years

Simple Guyot pruning

9000 vines/ha

### WINEMAKING

Manuel harvest, destemmed.

Maceration for 20 to 50 days.

Ageing in barrels for 18 to 24 months.

### VARIETAL

Cabernet franc 100%

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

### TASTING

The rich and deep black color already announces the great maturity of the cabernet franc grapes... The exceptional and sharp work of the winemaker at harvest and during extraction has allowed to sublimate the berries.

The nose is of an almost sweet olfactory complexity with aromas of stewed black fruits and spicy notes of vanilla brought by the meticulous maturation in French oak barrels in which it has matured.

The attack in the mouth is dense and generous, we perceive the smoothness and the aromas of black licorice then the vanilla sweetness of the wood. On the finish, a network of tight tannins brings relief to the wine, making it a good match for tasty roasted meats (rib of beef, Tournedos Rossini, lamb with rosemary...).



### Bruno Lafon Selection

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## FOOD PAIRINGS

Roast suckling lamb, beef aiguillettes and panfried ceps, ribs or ribeye steaks.



### **Bruno Lafon Selection**

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