



Loire, Leo Charruau, Les Pouges, AOC Saumur-Champigny, Rouge

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

Parnay, not far from Saumur, harvest 2021. This will be the first vintage of Léo Charruau, back at the family estate after a few years in the Bordeaux region and full of ideas. He works 6.5 ha in organic farming. Listening to of his terroir and always curious about the wines of others. Léo's

wines are as lively as possible, vinified in amphora, in 500 L barrels and in raw concrete tanks. For Léo, wine is know-how, a lot of passion and reflection, but also a little bit of a little magic, too.

PRESENTATION

First vintage of Leo Charruau, young and dynamic winemaker, son of Eric Charruau (Domaine du Valbrun).

TERROIR

Clay-limestone soil, tufa bedrock. East-west exposure for optimum sunshine.

IN THE VINEYARD

Organic farming, natural grassing every other row, yield limited to 45 hL/ha.

WINEMAKING

Hand-harvested in crates, de-stemmed and vatted under gravity

to preserve the fruit. Maceration for 3 weeks with slow fermentation to allow the aromas to be extracted. Few pump-overs, infusion work.

AGEING

8 months in stainless steel vats. Unfiltered. Very limited sulfites

VARIETAL

Cabernet franc 100%

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

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Deep ruby color. Expressive, fruity nose of red fruit (strawberry, cherry). Explosion of fruit mouth, crunchy, greedy. A hint of acidity on the finish adds freshness.

FOOD PAIRINGS

Charcuteries, red meat, poultry.



