



Loire, Domaine du Valbrun, Bay rouge, AOC Saumur-Champigny, Rouge

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

Parnay, not far from Saumur, 1983 harvest. Éric Charruau learns in the footsteps of his father Jean-Pierre. Here, the vineyards are family history: their research will take them at the beginning of the farming business, back ten generations, in 1722. Eric takes care of 30 hectares around Parnay, that he farms organically. The wines are made the most natural way possible, to reflect the complexity of the Saumur terroirs. Since 2021, he is joined by his son Léo, to continue the adventure.

TERROIR

Village of Parnay, 55 to 60 year-old vines on alluvial terraces and hillside overlooking the Loire. Clay-limestone soils, chalky subsoil. Gentle slopes with south-west exposure.

IN THE VINEYARD

Certified organic farming. Natural grassing every two row to encourage biodiversity. Surface cultivation to respect and aerate the soil. Plant cover depending on the vintage. Guyot pruning. Yields limited to 40HI per hectare. Parcel selection and optimum maturity.

WINEMAKING

De-stemming and maceration in stainless steel vats at 25-27°C for about thirty days with light pumping-over.

AGEING

Aged 10 months in stainless steel and concrete tanks.

VARIETAL

Cabernet franc 100%

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



SERVING

14°C/57°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Beautiful Cabernet franc from an organic estate, with fruit and suppleness, with a touch of sweetness on the finish. A supple, fruity Loire.

FOOD PAIRINGS

Red meat, poultry, charcuteries.

