



# Loire, Domaine Varinelles, 1900, AOP Saumur-Champigny, Rouge

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

In 2011, Laurent and Nicolas committed to certification in organic conversion, a job that requires time, will and a perfect knowledge of our vineyard. The challenge is real since the estate now covers 43 hectares. Through their wines, their convictions and commitments, they continue to produce a wine that is a reference in Saumur-Champigny and lives up to the unique heritage of the Loire Valley.

#### **PRESENTATION**

Coming from two plots planted in 1900 by Louis Daheuiller at the very famous Lieu Dit "Le Bourg".

# LOCATION

Val de Loire Centre

### **TERROIR**

Clay-Silty Limestone and a mass selection

# IN THE VINEYARD

Harvest: manual harvest in three successive sorts

# WINEMAKING

Vinification: fermentation in thermo-regulated stainless steel vats. Use of native yeasts.

#### **AGEING**

Aging in amphora during 12 months.

#### 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**

Nectar of great finesse. The earth vats allow us to keep the bloody side of Cabernet Franc and accentuate the terroir effect on the palate.

# **FOOD PAIRINGS**

A bottle to enjoy as an aperitif or to accompany red meat.



