



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Château de Parnay, Clos des Meuniers, 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 cuvée owes its name to the exceptional situation of this clos, exposed to the north and dominating the Loire Valley. Exceptional wine with a strong and complex structure.

LOCATION

Small plot (0.26 ha), ventilated position over the Loire river

TERROIR

Clay and limestone

IN THE VINEYARD

5500 vines/ha

Average age of the vines : 30 years

Pruning in simple Guyot

WINEMAKING

Manual harvest, destemming.

Maceration for 20 to 50 days, fermentation malolactic done.

Ageing in barrels for 18 to 24 months.

VARIETAL

Cabernet franc 100%

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

The color is intense garnet red, with brilliance and transparency. It already evokes intensity with a lot of subtlety.

The nose is complex, the fruit is ripe and lively, we find the finesse of the geographical exposure allowing the grape to ripen gently, without excess heat.

The mouth is very intense, red fruits mingle with notes of roasting, with small spicy touches... what a complexity! The whole without extravagance, with a lot of balance. The barrel ageing is a perfect match for the wine, it brings expression and substance without dominating it.

FOOD PAIRINGS

Rabbit stew, beef, sirloin with boletus mushrooms.

