





Loire, Domaine Varinelles, Laurigine, 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

Behind the wines, it is all the flavor and convictions of Saumur-Champigny, virtuous wines, respect for the grape varieties, their biodiversity, a desire to produce with nature and not against it.

LOCATION

Val de Loire Centre

TERROIR

Soil: 50% sandy plots, 50% clay-limestone

IN THE VINEYARD

Harvest: manual harvest in three successive sorts

WINEMAKING

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

AGFING

Aged in stainless steel during 10 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

Gourmand with notes of blackcurrant, strawberry and raspberry

Fresh and balanced wine with fine and velvety tannins, notes of juicy blackberries with a long finish.

FOOD PAIRINGS

Charcuterie, aperitif, grilled red meat, white meat, lightly spiced chicken bricks or samosas,



