



# 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.

#### **PRESENTATION**

Bay Rouge is the wine of Eric Charruau, owner of Domaine du Valbrun.

#### **TFRROIR**

Village of Parnay, vines 35-40 years old on alluvial terraces and hillsides exposed South-West over the Loire River.

Clay and limestone soil, with a chalk subsoil from the Turonian era.

#### IN THE VINEYARD

Certified organic farming.

Natural grassing one row out of two to promote biodiversity. Work in surface and to respect and aerate the soil. Plant cover according to the vintage. Pruning in Guyot.

## WINEMAKING

Destemming and maceration in stainless steel tank around 25-27 °C (77-80°F). Fermentation for 15 days with pumping-overs, depending on the vintages.

#### AGFING

Ageing for 8 months in stainless steel tanks.

### VARIETAL

Cabernet franc 100%

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

## SERVING

16°C/61°F

#### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

## **TASTING**

Intense ruby color, delicate nose but very expressive with notes of red and black fruits (blackcurrant, raspberry, liquorice). Frank attack in the mouth but still soft, nice structure and body, soft tannins and grilled/smoky notes in the end.

## FOOD PAIRINGS

Red and white meats, poultry, gratins.



