





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

The estate traces its origins back to the middle of the 18th century. Since then, eight generations have followed in Florent Duveau's footsteps.

Ecocert and Déméter certified, the domaine's team strives every day to sublimate the historic Cabernet Franc and Chenin grapes.

PRESENTATION

Being as close as possible to the terroir has been our ambition since 2008. Their common sense and observation motivate them every day to nurture ecosystems, biotopes and the quest for harmony.

TERROIR

Sand over limestone

IN THE VINEYARD

Vines averaging 30 years old

The soil is worked in its entirety, with respect for the environment and the plant, in Organic farming. Weed cover is natural. The biodynamic approach allows us to be as close as possible to the terroir, with a constant search for balance between the vine and its environment.

WINEMAKING

Harvested by hand, sorted by hand in the winery. Fermentation with indigenous yeasts, short maceration and traditional vinification with no added sulfites.

AGEING

Aged for approximately 6 months in concrete vats.

VARIETAL

Cabernet franc 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

The nose reveals a bouquet of red fruits, with a predominance of strawberries and raspberries. The attack is supple and fresh, with raspberry and cherry aromas and the minerality typical of the terroir. The length is marked by pepper.

FOOD PAIRINGS

Red meats, grilled meats, aperitifs, cheese.

