





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

Upper Turonian

Alterations of calcareous sands with a falunaceous overburden appearance

IN THE VINEYARD

vines planted in 1980

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

Hand-harvested, hand-sorted in the winery and vinified without the addition of sulfite. Fermentation with indigenous yeasts, traditional vinification.

AGEING

Ageing for around 12 months in barrels.

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

Smoky nose with a touch of red fruit, firm tannins, strong ageing, but the fruit takes over. long finish for a structured, complex ensemble.

FOOD PAIRINGS

Red meats, grilled meats, aperitifs, cheese.

