



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Leo Charruau, Les Champs Chardons, AOC Saumur-Champigny, Rouge

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

Parnay, not far from Saumur, harvest 2021. This will be the first vintage of Léo Charruau, back at the family estate after a few years in the Bordeaux region and full of ideas. He works 6.5 ha in organic farming. Listening to of his terroir and always curious about the wines of others, Léo's wines are as lively as possible, vinified in amphora, in 500 L barrels and in raw concrete tanks. For Léo, wine is know-how, a lot of passion and reflection, but also a little bit of a little magic, too.

PRESENTATION

First vintage of Leo Charruau, young and dynamic winemaker, son of Eric Charruau (Domaine du Valbrun).

TERROIR

Village of Parnay, parcel selection, vines 35-40 years old. Massal selection on land of clay-limestone, chalky subsoil of Turonian.

IN THE VINEYARD

Certified organic farming.

Natural grassing one row out of two to promote biodiversity. Working the soil on the surface.

WINEMAKING

Manual harvesting, total destemming, fermentation with indigenous yeasts, gentle extraction, vatting for 25 to 30 days.

60% aged for 10 months in amphora (60%) and 40% in used 500L oak barrels (3 wines prior). Not filtered.

VARIETAL

Cabernet franc 100%

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

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Intense ruby color, brilliant. On the nose, blackcurrant, raspberry, red fruits, liquorice. In the mouth, frank attack, explosion of black fruits, blackberries, it is round, peppery notes in the finish. An optimal maturity of the Cabernet Franc and a touch of acidity bring a very good balance. The tannins are mastered, present but melted, silky and soft. The finesse of Saumur-Champigny is there, making it a delicate wine.

