



Loire, Domaine Varinelles, Laurientale, 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

From a plot planted on Clay-Limestone Flint soil

IN THE VINEYARD

Harvest: manual harvest in three successive sorts

WINEMAKING

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

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

Powerful wine, full of ripe fruit, with candied and compote aromas.

Surprising with its dark color, on the nose we find large black cherry, followed by a supple and velvety palate.

FOOD PAIRINGS

Surprising in its concentration for a Loire wine, it goes wonderfully with a sweet, salty or spicy



