



Loire, Domaine Fabien Duveau, Les Gaignés, AOC Saumur-Champigny, Rouge

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

Chalky

WINEMAKING

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

AGEING

Slight aging in concrete vats.

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

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.



