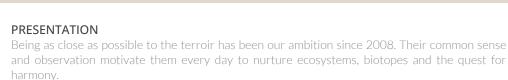


Saumur-Champigny, Rouge

historic Cabernet Franc and Chenin grapes.

generations have followed in Florent Duveau's footsteps.





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

### **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.

Loire, Domaine Fabien Duveau, Les Gaignés, AOC

The estate traces its origins back to the middle of the 18th century. Since then, eight

Ecocert and Déméter certified, the domaine's team strives every day to sublimate the

#### **AGEING**

Slight aging in concrete vats.

#### VARIETAL

Cabernet franc 100%

#### GM: NO

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

