



Loire, Domaine Varinelles, Les Cinq, 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

The assembly of plots aged 60 to 80 years, on different terroirs worked for 5 generations.

LOCATION

Val de Loire Centre

TERROIR

Limestone clay, flint and silt

IN THE VINEYARD

Harvest: manual harvest in three successive sorts

WINEMAKING

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

AGEING

Aged in barrel during 12 to 16 months. 4 years of bottles in cellars are necessary

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

It offers extraordinary complexity and strength. Supple, complex, rich wine with perfect length in the mouth

FOOD PAIRINGS

Ideal to pair with red meats and cheeses.



