

Saumur Champigny "Charles de Villeneuve Bio"



LOCATION : In the heart of the Saumur Champigny appellation, the vines are located in Saint-Cyr-en-Bourg and have been managed organically for several years.

TERROIR : The terroir is clay and limestone.

WINEMAKING : Grapes harvested at full maturity after berry tasting. Traditional vinification. Long maceration (20 days) with gentle extraction of the polyphenolic potential.

AGEING : In our tufa galleries, protected from light and temperature variations (6 to 8 months before bottling).

VARIETALS : Cabernet franc 100%

SERVING : Decant and serve at 14°C

FOOD PAIRINGS : Traditional dishes such as boeuf bourguignon or blanquette de veau.

Fish in sauce and grilled meats.

Soft cheese



Dark ruby colour



Intense and open. Notes of fresh red fruits (strawberry, cherry) and spices (black pepper)



Clean and supple attack. Elegant finish.

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