

Terroirs et Lieux-dits de Loire, AOP Saumur- Champigny, Rouge, 2016



LOCATION : Surrounded by high walls, the Clos de Pérou is located near the village of Turquant, on the edge of a plateau, on the steep cliff that borders the left bank of the Loire (altitude between 50 and 75 metres).

TERROIR : This Lieu-dit is only developed on tuffeau stone (upper Turonian chalk). The soils developed are mostly deep, clayey. There is a significant area of thin soil where the chalk is usually less than 60 cm deep and provides a moderate but relatively constant supply of water, which is conducive to quality viticulture.

The parcel benefits from a wide opening onto the Loire, and the Atlantic influences coming up the valley are clearly felt. The microclimate is mild and temperate.

Total surface area of the parcels: 5 ha

WINEMAKING : The harvest begins after checking the ripeness and health of the grapes.

- Total de-stemming of the harvest.
- Fermentation in thermo-regulated stainless steel vats, between 26 and 28°C.
- Light daily pumping over during the first third of the alcoholic fermentation, as well as a fairly long maceration to extract the full potential of the grapes.
- Malolactic fermentation in our cellars at a depth of 25 m.

AGEING : Isolated in one of the galleries, the wine continues its maturation in a quiet environment, protected from light and temperature variations for 6 to 10 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Enjoy this wine slightly chilled (12 to 14°C).

FOOD PAIRINGS : Enjoy this wine with grilled, roasted or stewed meats such as beef cheek with beer.