

# Charles de Villeneuve



## Saumur Champigny - Charles de Villeneuve 2021 (75cl / 1.5L)

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

### THE VINTAGE

HVE from the 2021 vintage

### LOCATION

The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

### TERROIR

The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock, known as tuffeau, allows the vines to take root well and to receive a moderate amount of water.

### WINEMAKING

10-day maceration, vinification in temperature-controlled vats.

### AGEING

Bottling in the tuffeau cellars where the wine continues its maturation protected from light and temperature variations.

### VARIETAL

Cabernet franc 100%

### SERVING

Served at 16°C.

### TASTING

Beautiful ruby colour. This wine has a powerful nose, dominated by notes of ripe red fruit and spices.

The palate is fleshy and powerful, opening with silky tannins. The finish is persistent with notes of liquorice.

### FOOD PAIRINGS

It goes well with cold meats (dry sausages, rilette, mortadella), red meat (tournedos with paprika sauce), white meat (guinea fowl with morels), soft cheeses (Saint Nectaire, tommes).

