

Saumur Champigny Rouge

"Lieu-Dit, Les Poyeux"



LOCATION : The hamlet "Les Poyeux" belongs to the commune of Chacé, a small village located in the Saumur region. This hamlet is one of the most renowned areas in the region for the production of AOP Saumur Champigny, whose wines are characterised by a unique smoothness and concentration.

TERROIR : The hamlet "Les Poyeux" is mainly developed on tuffeau stone (sandy-glaucous chalk from the Middle Turonian). The soils are mostly shallow. The soft chalk is usually less than 60 cm deep and provides a moderate but relatively constant water supply, which is conducive to quality winegrowing.

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

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 : Serving temperature: 12-14°C.

FOOD PAIRINGS : This wine will be particularly appreciated with grilled or roasted red meats, roast poultry dishes in sauce (turkey with chanterelles) or leg of lamb.