

Eclat
de
VIGNE



Saumur Champigny - Eclat de Vigne

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

Our winegrowers are proud of their terroir located along the Loire and are committed to preserving it. We offer a range of wines from organic farming with eco-designed packaging.

PRESENTATION

At each stage of production, we have carried out a reflection to limit our environmental footprint:

- Vines carried out in organic farming to preserve our environment
- Carefully selected dry materials (lighter bottles, caps and caps made from plant-based and renewable raw materials. Labels and boxes from sustainably managed forests (FSC) without gilding or varnish to facilitate recycling.

LOCATION

The vines are located in Saint Cyr en bourg, an early terroir in the heart of the Saumur Champigny appellation and have been organically farmed for several years.

TERROIR

The vines extend over a clay-limestone soil.

IN THE VINEYARD

Our vines have been farmed organically for several years: we ban chemicals and synthetic products and limit our use of sulphur.

In the vineyard and in the cellars, our winegrowers and our oenologists work together to guarantee an organic and quality wine, vintage after vintage.

WINEMAKING

Grapes harvested at full maturity after tasting the berries. Traditional vinification.

AGEING

Long maceration (20 days) with gentle extraction of the polyphenolic potential. Aged in our tufa galleries away from light and temperature variations (6 to 8 months before bottling).

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Decant. Serve at 14°C.

VISUAL APPEARANCE

Dark ruby ??color.

AT NOSE

Intense and open nose with intense notes of fresh red fruits (strawberry, cherry) and spices (black pepper).



ON THE PALATE

Frank attack, supple, with firm but coated tannins. Nice character. Elegant and persistent finish on fine liquorice notes.

FOOD PAIRINGS

It will accompany traditional dishes (Burgundy, veal blanquette), fish in sauce, grilled meats (beef tournedos, sirloin) and soft cheeses.

REVIEWS AND AWARDS



Bronze

"Millésime 2022"

Concours Général Agricole Paris 2023 - Bronze

