

Saumur Champigny Grain d'expression



LOCATION : The vineyards for this wine are located in the commune of Saint-Cyr-en-Bourg, which covers the largest area of the Saumur Champigny appellation. The 10ha, grouped around the family house, are the most beautiful parcels of Cabernet Franc of Patricia Bonnin.

TERROIR : The terroir on sandy loam chalk is very favourable to the development of the vine and ensures a great regularity of absorption of the elements of the soil without ever stressing the plant. Whatever the vintage, the tannic expression is therefore preserved.

WINEMAKING : The harvest is carried out when the grapes reach their optimum phenolic maturity. Sustained pumping over in stainless steel vats during the first third of the alcoholic fermentation, followed by a gentle maceration of 22 days and a natural malolactic fermentation allows the full potential of the grapes to be revealed.

AGEING : The wine will then be aged for 6 to 10 months and matured for over 6 months.

VARIETALS : Cabernet franc 100%

SERVING : Serve decanted (1 to 2 hours) slightly chilled at 14°C.

FOOD PAIRINGS : An ideal companion for grilled meats, cold meats, roasted red meat (tournedos), fish in sauce (pikeperch in sorrel sauce) and cheese.



This wine, with its purple colour and purple tints.



Has a delicate nose combining notes of cooked fruit (candied cherry, plum, blackcurrant), spices (black pepper) and empyreumatic (grilled almond, smoke).



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