

# grain



## Saumur Champigny Grain d'expression AOP Saumur-Champigny, Vallée de la Loire et Centre, France

Grain d'Expression is a range of wines without added sulphites. It allows the terroir and the aromas of the grapes to express themselves freely. Without artificial additives, rediscover the original aromas of the main grape varieties of the Loire.

### PRESENTATION

Sulphur is a long-standing companion for the winemaker; it allows him to produce products with great stability over time and to develop great aromatic complexity, while keeping them away from deviant paths. It can, however, be perceived as counteracting the natural expression of the wine. With this cuvée, we decided to free ourselves from it in order to rediscover the original purity of the fruit without nature depriving man of his creation: the art of transforming the grape into wine.

### 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.

### VARIETAL

Cabernet franc 100%

### SERVING

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

### VISUAL APPEARANCE

This wine, with its purple colour and purple tints.

### AT NOSE

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

### FOOD PAIRINGS

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

