

Charles de Villeneuve

BIO



Saumur Champigny "Charles de Villeneuve Bio"

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

LOCATION

In the heart of the Saumur Champigny appellation, the vines are located in Saint-Cyr-en-Bourg and have been managed organically for several years.

TERROIR

The terroir is clay and limestone.

IN THE VINEYARD

Careful work in the vineyard throughout the year and precise monitoring of ripeness allows the Cabernet franc grape variety to be sublimated and gives this wine its full character. Thanks to organic farming, water and air resources, the environment and the quality of the soil are preserved and biodiversity is maintained.

WINEMAKING

Grapes harvested at full maturity after berry tasting. Traditional vinification. Long maceration (20 days) with gentle extraction of the polyphenolic potential.

AGEING

In our tufa galleries, protected from light and temperature variations (6 to 8 months before bottling).

VARIETAL

Cabernet franc 100%



SERVING

Decant and serve at 14°C

TASTING

Intense and open nose with intense notes of fresh red fruits (strawberry, cherry) and spices (black pepper). Straightforward, supple attack with firm but well-coated tannins. Nice character. Elegant and persistent finish with fine liquorice notes.

VISUAL APPEARANCE

Dark ruby colour

AT NOSE

Intense and open. Notes of fresh red fruits (strawberry, cherry) and spices (black pepper)

ON THE PALATE

Clean and supple attack. Elegant finish.

FOOD PAIRINGS

Traditional dishes such as boeuf bourguignon or blanquette de veau.

Fish in sauce and grilled meats.

Soft cheese

