



Saumur Champigny La Mouche du Coche

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

This 6-hectare estate on the heights of Saumur is run under organic farming methods by a winegrower who is passionate about vines and horses. The name "La Mouche du Coche" is a nod to his second passion, as he likes to show his vineyard in a horse-drawn carriage.



LOCATION

The vineyard is located in Dampierre, near the town of Saumur, on the Turonian hillside. The Turonian hillside is a chalk formation (tuffeau) which overhangs the Loire on its southern side.

TERROIR

The vines are planted on clay-limestone soils with a tufa subsoil that provides a moderate but constant water supply to the vines. This particularity gives the grapes fine and silky tannins.

IN THE VINEYARD

Following meticulous monitoring and tasting of the grapes from all the parcels making up this wine, the grapes are harvested at full maturity and vatted in stainless steel tanks. The conditions for ripening the grapes are all perfectly met.

WINEMAKING

The vinification is classic, respecting the raw material as much as possible so as not to extract too much tannin.

AGEING

The grapes are harvested when fully ripe and vatted in stainless steel tanks. Vatting lasts 30 days and then the wine is aged in vats for 8 months before bottling.

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Serve at 14-16°C.

VISUAL APPEARANCE

Nice ruby colour.

AT NOSE

Notes of black cherry, spices (slightly peppery).

ON THE PALATE

Ample, supple and structured on the palate, with liquorice and red fruit notes. The finish is long and delicate.

FOOD PAIRINGS

It is a perfect accompaniment to fine red meat, fish in sauce or goat's cheese.

