

Charles de Villeneuve



Saumur Champigny - Charles de Villeneuve 2021 (75cl / 1.5L)

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

THE VINTAGE

HVE from the 2021 vintage

LOCATION

The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

TERROIR

The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock, known as tuffeau, allows the vines to take root well and to receive a moderate amount of water.

WINEMAKING

10-day maceration, vinification in temperature-controlled vats.

AGEING

Bottling in the tuffeau cellars where the wine continues its maturation protected from light and temperature variations.

VARIETAL

Cabernet franc 100%

SERVING

Served at 16°C.

TASTING

Beautiful ruby colour. This wine has a powerful nose, dominated by notes of ripe red fruit and spices.

The palate is fleshy and powerful, opening with silky tannins. The finish is persistent with notes of liquorice.

FOOD PAIRINGS

It goes well with cold meats (dry sausages, rilette, mortadella), red meat (tournedos with paprika sauce), white meat (guinea fowl with morels), soft cheeses (Saint Nectaire, tommes).

