

Saumur Champigny Les Vignoles



LOCATION : Les Vignoles is situated on a plateau overlooking the Loire where deep cellars open up in the rock. The cultivation of vines and mushrooms has always been the main crop in the commune of Turquant, to which the Lieu-dit "Les Vignoles" is attached.

The plots of Les Vignoles are located on a plateau bordered by the cliff overlooking the Loire. The vines have a gentle south to south-west slope.

In the middle of an area with a temperate oceanic climate, the DPO Saumur Champigny appellation zone has a particularly hot micro-climate in summer, hence the name of this appellation which comes from the Latin "campus igni" or field of fire.

TERROIR : This Lieu-dit is only developed on Turonian carbonate formations (chalk). The soils developed are mostly shallow, the soft chalk is usually less than 60 cm deep and allows for a moderate but relatively constant water supply, which is conducive to quality viticulture.

WINEMAKING : - Total de-stemming of the harvest.

- Fermentation in thermo-regulated stainless steel vats at 25°C.

- Daily light pumping over during the first third of the alcoholic fermentation and short maceration to extract the full potential of the grapes.

- Malolactic fermentation in our cellars 25 m deep.

AGEING : Isolated in one of the galleries, the wine continues its maturation in a quiet environment, protected from light and temperature variations for 6 to 10 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Serve between 12 and 14°C.

FOOD PAIRINGS : It goes well with grilled white and red meats (chicken in a salt crust) or roasted.



Intense ruby colour.



Intense nose with varietal notes (grape), black fruits (cherry) and spices (liquorice).



Fleshy and fresh on the palate, full of relief, with nice coated tannins. Persistent finish of mint and fresh red fruit.