

Saumur Champigny – Château du Bellay – Vieilles Vignes



LOCATION : Located in the south of the Loire, within 3 different Clos (Clos de la Varenne, Clos Dovalle and Clos de la Crilloire), the vineyard is situated in the commune of Bellevigne-les-Châteaux and Brezé.

TERROIR : Château du Bellay is made from 50 year old vines. They grow on a clay-limestone soil. The excellent potential of these most beautiful plots allows a beautiful maturation of the grapes.

WINEMAKING : Selection of the best plots. Control of the maturity. Tasting of the grapes. The grapes are carefully picked on a sorting table. Fermentation in temperature-controlled stainless steel vats (22°C), long maceration of 30 days with gentle extraction of polyphenols.

AGEING : Aged for 12 months in French oak barrels, in galleries dug in limestone tuff, protected from light and temperature variations. Then bottled and aged for a further 12 months.

VARIETALS : Cabernet franc 100%

SERVING : Serve at room temperature (16°C).

FOOD PAIRINGS : This lovely Cabernet Franc wine is a delight with grilled and roasted meats, fish or mature cheeses.