

Sélection parcellaire



Saumur Rouge Lieu Dit Les Epinats

AOC Saumur, Vallée de la Loire et Centre, France

The Lieu-dit is a group of small parcels of vines. Because of its territorial, cadastral and historical unity, it constitutes a unique terroir... The alchemy between its soil, its relief, its orientation, its climate, its grape variety, gives birth to Appellation d'Origine Contrôlée wines of an exceptional typicity and style. The respect of the soil combined with the know-how of passionate wine growers allows to extract the best wines.

PRESENTATION

Les Epinats" is a legacy of the past and has a history that is forever attached to it.

"Les Epinats" takes its name from the Villa Spiniaca, a Gallo-Roman estate located in this area, in the southern part of the Saumur appellation. It was Charlemagne, in the 9th century, who fixed the fate of these lands by giving them to the Saint-Maurice Chapter of Angers. Indeed, from then on, the Epinats were divided into three parishes: Brossay, Douces and Montfort, and the vine made its appearance. It is said that the canons of Saint Maurice d'Angers produced the most famous mass and ceremony wines. What evidence! We understand today that its rough soil of red flint and its location protected from the wind are the assets of this exceptional terroir at the origin of this great wine.

LOCATION

he Lieu-dit "Les Epinats" belongs to the commune of Brossay located in the southern part of the Saumur appellation.

The parcels of this Lieu-dit are located on a slightly sloping plateau, facing north. Locally, wooded areas influence the wind circulation and the sun exposure.

The climate is temperate oceanic, but the hills of the Saumur region slow down the western winds and the parcels farthest from the Loire, like those of the Lieu-dit "Les Epinats", are subject to a semi-continental influence.

TERROIR

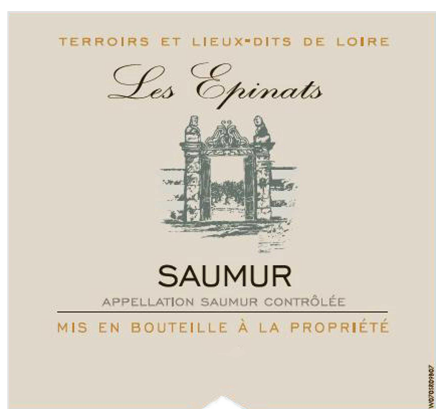
The "Epinats" terroir is composed of two types of soils: a shallow and stony red soil called "terre à silex", and a more clayey and stony soil coming from the degradation of Jurassic limestone. These elements, as well as the orientation of the plots, give the vine a medium to late ripening potential.

The parcels of this Lieu-dit are located on a slightly sloping plateau, facing north. Locally, wooded areas influence the wind circulation and the sun exposure.

The climate is temperate oceanic, but the hills of the Saumur region slow down the western winds and the plots farthest from the Loire, like those of the Lieu-dit "Les Epinats", are subject to a semi-continental influence.

IN THE VINEYARD

Use of prophylactic methods (disbudding, leaf removal) in order to favor the natural aeration of the stocks and to regulate the load; then, of reasoned culture in order to allow the most natural fight against cryptogamic diseases.



WINEMAKING

The harvest starts after control of maturity and sanitary state of the grapes at the beginning of October.

- Total de-stemming of the harvest.
- Fermentation in stainless steel tanks thermo-regulated at 28°C.
- Daily light pumping over during the first third of the alcoholic fermentation, as well as a short maceration to extract the full potential of the grapes.
- Malolactic fermentation in our cellars at a depth of 25 m.

AGEING

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

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Serving temperature: 14-16°C.

AGEING POTENTIAL

5 years

TASTING

In the mouth, a supple and silky attack, a round and structured wine with pleasant tannins and a fruity finish (Morello cherries).

VISUAL APPEARANCE

Ruby color.

AT NOSE

Intense nose characterized by aromas of ripe red fruits (black currant, plum).

ON THE PALATE

In the mouth, supple and silky attack, round and structured wine endowed with melted tannins with a final on the fruit (stewed fruits, crushed strawberries).

FOOD PAIRINGS

This red wine is a perfect match for grilled, roasted or sauced red meats.

