

Saumur Champigny La Mouche du Coche



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.

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.

VARIETALS : Cabernet franc 100%

SERVING : Serve at 14-16°C.

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



Nice ruby colour.



Notes of black cherry, spices
(slightly peppery).



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

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