

Sélection parcellaire

Saumur Champigny Rouge "Lieu-Dit, Les Poyeux"

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

The hamlet is a group of small parcels of unique vines. Due to its territorial, cadastral and historical unity, it constitutes a unique terroir...

PRESENTATION

A legacy of the past, the hamlet "Les Poyeux" has a history that is forever attached to it. Mentioned as early as 1802, among the first growths of the Saumur region, the hamlet "Les Poyeux" is considered as a reference terroir: "the gold mine".

LOCATION

The hamlet "Les Poyeux" belongs to the commune of Chacé, a small village located in the Saumur region. This hamlet is one of the most renowned areas in the region for the production of AOP Saumur Champigny, whose wines are characterised by a unique smoothness and concentration.

TERROIR

The hamlet "Les Poyeux" is mainly developed on tuffeau stone (sandy-glaucous chalk from the Middle Turonian). The soils are mostly shallow. The soft chalk is usually less than 60 cm deep and provides a moderate but relatively constant water supply, which is conducive to quality winegrowing.

IN THE VINEYARD

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

WINEMAKING

The harvest begins after checking the ripeness and health of the grapes at the beginning of October.

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.

VARIETAL

Cabernet franc 100%

SERVING

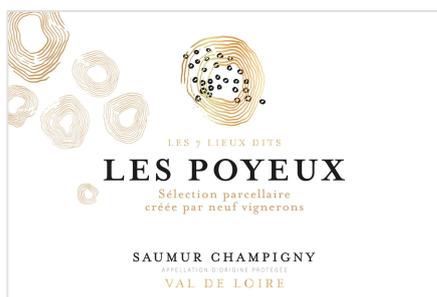
Serving temperature: 12-14°C.

TASTING

Very intense black colour with purple tints. Elegant nose offering a wide range of aromas from fresh red fruits (raspberry) to ripe black fruits (blackcurrant, blackberry). A hint of empyreumatic (toasted) and spicy (grey pepper) aromas. The attack is supple. Fleshy mouth, structured by coated tannins. Nice volume. Fresh finish (fresh mint), with character.

FOOD PAIRINGS

This wine will be particularly appreciated with grilled or roasted red meats, roast poultry dishes in sauce (turkey with chanterelles) or leg of lamb.



REVIEWS AND AWARDS



Bronze
Concours Général Agricole Paris Médaille de bronze



Argent
Concours des Ligiers



90/100
Decanter

96/100
Loire Buyers' Selection 2021



85/100
Vinous

