

Saumur Champigny Lieu-Dit Les Poyeux



LOCATION : The hamlet "Les Poyeux" belongs to the commune of Chacé, a small village located on the plateau of the Grand Saumur region. This Lieu-dit 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 most often found at a depth of less than 60 cm and provides a moderate but relatively constant supply of water, which is conducive to quality viticulture. Indeed, this soil allows excess rainfall to be absorbed in winter and released sparingly in summer. Another quality of this terroir is its strong capacity to store solar heat during the day and release it at night. All the vines of the hamlet are characterised by a higher than normal early ripening potential.

The majority of the plots are located at the top of the hamlet and are therefore oriented on an average south to south-west slope, with protection from the north winds thanks to the wooded cover at the top of the hillock. The rest of the plots are located on the gently sloping hillside. In the middle of an area with a temperate oceanic climate, the AOP Saumur Champigny appellation area has a particularly hot microclimate in summer, hence the name of this appellation which comes from the Latin campus igni or field of fire. Total surface area of the parcels: 12 ha

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

- Total destemming of the harvest.
- Fermentation in thermo-regulated stainless steel vats, between 26 and 28°C.
- Light daily pumping over during the first third of the alcoholic fermentation, as well as a fairly long 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 environment, protected from light and temperature variations for 6 to 10 months before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Serving temperature: 12-14°C.

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.



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. Fleishy mouth, structured by coated tannins. Nice volume. Fresh finish (fresh mint), with character.