

Saumur Champigny Lieu-Dit Les Poyeux



LOCATION : The Lieu-Dit "Les Poyeux" belongs to the commune of Chacé, a small village located in the Saumur region.

TERROIR : The Lieu-dit "Les Poyeux" is mainly developed on tuffeau stone (sandy-glaucous chalk from the middle Turonian). The soils are mostly shallow. The soft chalk appears most often at a depth of less than 60 cm and allows for a moderate but relatively constant water supply, which is conducive to quality viticulture.

Indeed, this soil allows to absorb the excess of precipitation in winter and to give it back parsimoniously 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 Lieu-dit are characterized by a potential of precocity higher than the normal. The majority of the plots are located at the top of the hill and are therefore oriented on an average south to southwest slope, with protection from the north winds thanks to the wooded cover of the top of the hill. The rest of the parcels are located on the hillside with a gentle slope.

In the middle of an area with a temperate oceanic climate, the Saumur Champigny appellation area has a particularly hot microclimate in summer, hence the name of this appellation which comes from the Latin campus ignis or field of fire.

Total surface of the parcels: 12 ha

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

- Total de-stemming 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: 15-16°C.



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.

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