

Saumur Champigny Lieu-Dit Clos de Pérou



LOCATION : Surrounded by high walls, the Clos de Pérou is located near the village of Turquant, on the edge of a plateau, on the steep cliff that borders the left bank of the Loire (altitude between 50 and 75 metres).

TERROIR : This Lieu-dit is only developed on tuffeau stone (upper Turonian chalk). The soils developed are mostly deep, clayey. There is a significant area of thin soil where the chalk is usually less than 60 cm deep and provides a moderate but relatively constant supply of water, which is conducive to quality viticulture.

The parcel benefits from a wide opening onto the Loire, and the Atlantic influences coming up the valley are clearly felt. The microclimate is mild and temperate.

Total surface area of the parcels: 5 ha

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

- 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 : Enjoy this wine slightly chilled (12 to 14°C).

FOOD PAIRINGS : Enjoy this wine with grilled, roasted or stewed meats such as beef cheek with beer.



Deep ruby colour with purple tints.



Open nose, with notes of spices (black pepper), dried fruit (almond) and black fruit (cherry).



Frank attack. Powerful palate with coated tannins. Persistent finish with liquorice notes.

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