

Saumur Champigny Lieu-dit Les Villaises



LOCATION : "Les Villaises" is part of Saint-Cyr-en-Bourg, in the southern part of Saumur. This commune has a long tradition of winegrowing and is renowned for its wines, with a large winegrower's community.

"Les Villaises" is located at an altitude between 40 and 75 m and its plots of land are on a gentle south to south-west hill on the hillsides of Saint Cyr en Bourg. The landscape is relatively open.

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

TERROIR : The soils developed are mostly shallow, with the soft chalk appearing most often at less than 60 cm and allowing a moderate but relatively constant water supply, favourable to a qualitative 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.

WINEMAKING : Total de-stemming of the harvest.

Fermentation in thermo-regulated stainless steel vats at 25°C.

Daily light pumping-over during the first third of the alcoholic fermentation and short maceration to extract the full potential of the grapes.

Malolactic fermentation in our cellars at 25 m deep.

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 : Service temperature: 12-14°C.

FOOD PAIRINGS : This wine will be particularly appreciated with grilled or roasted red meat, roasted poultry or poultry in sauces. It will also go perfectly with the traditional pot-au-feu or a boeuf bourguignon.



Deep ruby colour.



Warm nose with aromas of red fruits (strawberry jam), ripe black fruits (crème de cassis) and spices.



Ample attack. Fleshy, voluminous, supple, with fine tannins and an elegant finish of fresh red fruits.