



SAUMUR CHAMPIGNY Clos des Châtains 2016



PRODUCTION

Grape Variety : 100 % Cabernet franc

Soil : Clay and limestone

Situation : Mid-hills and slopes. Clos des Châtains
planted between 1933 and 1950

Area : 5 hectares

Yield : 40 hl/ha



VINIFICATION

Harvested on 21 October 2016

Manual sorting before total destalking of the grapes

Long and gentle maceration : 24 days with 'rack and
return' and temperature control (23-29°)



MATURATION

In stainless steel. At the end of malolactic
fermentation, after the second racking, oxygenated by
bubbling compressed air in order to preserve the whole
aromatic complexity and develop the structure.

Earth filtration, pre-assembly of different tanks in spring
2017 and with final maturation in vats until bottling in
november 2017.



SERVE : 18-19 °

Perfect for immediate consumption but may
evolve over 3-5 years without concern...



DISTINCTIONS

-Bronze Medal- Competition of Saumur Wines 2018



TASTING

The colour is beautiful deep garnet red with beautiful
purple reflections - evidence of the particular care that
the property takes in the harvest of its Cabernet Franc
grapes in terms of maturity and the integrity of the
berries.

The nose is delicate, complex and dense... with the usual
charm of Saumur Champigny, mellow Cabernet Franc
with aromas of black fruit (blackberry, blackcurrant...)
and red fruit (cherries, strawberries...).

The palate is perfectly balanced ... the attack round and
velvety, with a marvelously rich olfactory continuity. The
tannins are present but completely round and silky.

Jean-Michel MONNIER - Œnologue



TO ACCOMPANY

- Red meats (Tournedos Rossini, steak tartare, lamb
chops...)
- Small game animals or birds : hare stew in red wine...
- Cheese with a bloomy rind (Brie, Saint Marcellin) or
with a washed rind.

