

Les Trézellières

Saumur-Champigny

Grape Variety: 100% Cabernet Franc

Terroir: A blend of vines averaging around 35 years of age, planted on clay, tuffeau limestone, sand and silt soils, across the communes of Saumur, Dampierre-sur-Loire and Souzay-Champigny

Vineyard: Vines are cultivated on alternate rows, with the second row left grass-covered year-round. Soil-working tools are adapted according to the specific needs of each terroir and weed pressure (competing vegetation). The vine row (cavaillon) is mechanically worked throughout the growing cycle. Yield: approximately 45 hL/ha

Winemaking: Mechanical harvesting with sorting at the winery. The destemmed grapes are transferred to stainless steel tanks. Fermentation with indigenous yeasts, followed by a maceration of around three weeks, with pump-overs at the start of fermentation and gentle infusion toward the end of alcoholic fermentation. After devatting, free-run and press wines are separated, with press wines re-blended

Ageing: Short ageing period of approximately 6 months, followed by filtration prior to bottling

Cellaring Potential: 3 to 5 years



Food & Wine Pairing

Light yet far from shy, it is best served slightly chilled as an aperitif. It then shines alongside everyday cooking with real flair: roast chicken, charcuterie, slow-cooked meats, hard cheeses, and even grilled fish with a bold, flavourful sauce.