

La Cuvée Domaine Saumur-Champigny



Grape Variety: 100% Cabernet Franc

Terroir: A blend of old vines planted on clay-limestone soils, primarily located in Dampierre-sur-Loire

Vineyard: Alternate row cultivation, with one row grass-covered and continuous mechanical work on the vine row (cavaillon). Limited competition is encouraged to avoid weakening the vines. Yield: approximately 35 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: Ageing for a minimum of 12 months in stainless steel tanks, followed by filtration prior to bottling

Cellaring Potential: 5 to 10 years

Food & Wine Pairing

A fine structure balanced by refreshing acidity: the perfect companion for the grill. Straightforward and effective, it enhances barbecued and roasted meats without ever overpowering them.