



Les Châtaigniers Saumur-Champigny

Grape Variety: 100% Cabernet Franc

Terroir: Located in Dampierre-sur-Loire, the 0.6 ha parcel Les Châtaigniers is planted with young vines (around 10 years old) on a highly favourable terroir composed of clay, sand and silt, with a South / South-East exposure

Vineyard: Soil is worked year-round on alternate rows and on the vine row (cavaillon), while the other row remains grass-covered throughout the year to encourage competition and biodiversity. Leaf thinning during the growing season promotes grape ripeness, and green harvesting ensures the vine focuses its energy on the finest bunches

Winemaking: Hand-harvested grapes with parcel-by-parcel sorting, followed by a second sorting at the winery. The destemmed grapes are transferred to tanks for a 3 to 4-week maceration. Gentle extraction during fermentation, with a few punch-downs and cap irrigations, encourages a round structure with low astringency

Ageing: After devatting, ageing takes place in 500 L barrels, with a small proportion of new oak, for at least one year. This is followed by approximately 6 months of bulk ageing

Cellaring Potential: 10 to 15 years

Food & Wine Pairing

Smooth and complex, it combines the Loire freshness typical of Saumur-Champigny with the indulgent depth brought by barrel ageing. At the table, it pairs with refined, full-flavoured dishes such as smoked products, dry-aged meats, slow-cooked lamb or confited beef cheek