



Anthony & Cédric BONNEAU
Vignerons

Vins du Val de Loire
Saumur Champigny - Crémant de Loire
Saumur Blanc, Rouge et Rosé

SAUMUR CHAMPIGNY Les Poyeux



This vintage comes from the remarkable and well known region called les Poyeux.

Grape variety : Cabernet Franc

Average age of the vines : 23 years

Soil: clay limestone on calcareous tufa.

Pruning: Guyot Loire valley

Vatting: Fermentation in vats during 20 – 25 days in thermo regulated tanks with selective power cuts to obtain a perfect balance between tannins and fruit.

Ageing: 30 % kept in oak casks of two wines and the rest in vats.

Tasting notes: The colour is dark purple. The nose perfect maturity. The Cabernet Franc expresses itself plainly with a supple taste of spice and pepper recalling very mature black fruit. The round flavour being rich and full is accompanied by silky and persistent tannin.

When to drink: To drink with red savoury meat, game and cheese. Serve at 15 – 17 °C and open 2 hours before serving.

Keeping: To drink now or enjoy in 10 years' time.



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