



Château du Bellay - Vieilles Vignes, Saumur Champigny - Château du Bellay - Vieilles Vignes, AOP Saumur-Champigny, Rouge, 2015

AOP Saumur-Champigny, Vallée de la Loire et Centre, France

Let's take advantage of this stopover to linger in the Saumur region and discover an exceptional Saumur Champigny. Guillaume Le Lay cultivates 4 hectares of vines in a closed area surrounded by tufa walls which protect the wine from the east winds and allow the grapes to ripen very well. The wine is matured in barrels in underground cellars 25 metres below ground level, resulting in a concentrated, rich and complex wine.

PRESENTATION

The wines of these properties, marked by the tradition and authenticity of their production, are the ambassadors of their appellations.

LOCATION

Located in the south of the Loire, within 3 different Clos (Clos de la Varenne, Clos Dovalle and Clos de la Crilloire), the vineyard is situated in the commune of Bellevigne-les-Châteaux and Brezé.

TERROIR

Château du Bellay is made from 50 year old vines. They grow on a clay-limestone soil. The excellent potential of these most beautiful plots allows a beautiful maturation of the grapes.

WINEMAKING

Selection of the best plots. Control of the maturity. Tasting of the grapes. The grapes are carefully picked on a sorting table. Fermentation in temperature-controlled stainless steel vats (22°C), long maceration of 30 days with gentle extraction of polyphenols.

AGEING

Aged for 12 months in French oak barrels, in galleries dug in limestone tuff, protected from light and temperature variations. Then bottled and aged for a further 12 months.

VARIETAL

Cabernet franc 100%

SERVING

Serve at room temperature (16°C).

TASTING

Dark red colour. The nose seduces with its aromas of black fruits, truffles and hazelnuts, with delicate notes of roasting. On the palate, this red wine is harmonious and well balanced with silky tannins. Elegant and long finish with hints of chocolate.

FOOD PAIRINGS

This lovely Cabernet Franc wine is a delight with grilled and roasted meats, fish or mature cheeses.



REVIEWS AND AWARDS

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