

Saumur Champigny – Charles de Villeneuve 2021 (75cl / 1.5L)



LOCATION : The Saumur vineyards cover more than 800 hectares on the south bank of the Loire.

TERROIR : The main characteristic of the Saumurois region is its clay-limestone soil: this soft white rock, known as tuffeau, allows the vines to take root well and to receive a moderate amount of water.

WINEMAKING : 10-day maceration, vinification in temperature-controlled vats.

AGEING : Bottling in the tuffeau cellars where the wine continues its maturation protected from light and temperature variations.

VARIETALS : Cabernet franc 100%

SERVING : Served at 16°C.

FOOD PAIRINGS : It goes well with cold meats (dry sausages, rillettes, mortadella), red meat (tournedos with paprika sauce), white meat (guinea fowl with morels), soft cheeses (Saint Nectaire, tommes).