



Saumur Champigny Château du Bellay Vieilles Vignes

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

A word from the winemaker - Guillaume Le Lay:

I wanted to apply my vision of wine to my own estate.

Passionate about old stones, a lover of Saumur wines and welcomed by the legendary "douceur angevine", I fell in love with the place and the culture of the vines in Clos, which has been the particularity of the region for over 300 years.

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.

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%

Contains sulphites.

SERVING

Serve at room temperature (16°C).

VISUAL APPEARANCE

Dark red colour.

AT NOSE

The nose seduces with its aromas of black fruits, truffles and hazelnuts, with delicate notes of roasting.

ON THE PALATE

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



Millésime 2017
Bronze
Decanter World Wine Awards Bronze 2020



Millésime 2017
Argent
Concours des vins du Val de Loire Argent



Millésime 2016
86/100
Vinous



Millésime 2017
Or
Concours Terre de Vins Or

