

Saumur Champigny Rouge Château du Bellay Vieilles Vignes



TERROIR : Château du Bellay is made from vines 50 years old. They grow on clay limestone soil. The excellent potential of these finest plots permits a wonderful grape maturation.

WINEMAKING : Harvesting of a selection of the highest quality plots. On the eve of the harvest, ripening is monitored by tasting the grapes several times a week, then the harvest is set to take place at a very advanced stage of ripeness, particularly of the skins of the grapes. Vinification is traditional, in vats, with gentle extractions and long maceration periods of around thirty days.

AGEING : The wine is then matured in our underground cellars dug 25 metres below ground in the tufa rock.

Aged in barrels for 12 to 15 months, then aged in bottles for about 12 months, also in the cellar.

VARIETALS : Cabernet franc 100%

SERVING : Serve at room temperature (16°C).

FOOD PAIRINGS : This lovely Cabernet franc wine is a treat with grilled and roasted meats, fishes or ripened cheeses.



Dark red colour.



The nose seduces with its black fruit, truffle and hazel nut aromas, delicate torrefaction notes.



On the palate, this red wine is harmonious and well balanced with silky tannins. Elegant and long finish, hints of chocolat.

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