

CHATEAU DE VILLENEUVE

Saumur Champigny

Loire Valley

Technical information

Country: France
Region: Loire Valley
Appellation: Saumur Champigny
Grape Variety : 100% Cabernet Franc
Terroir : clay and limestone
Age of the vines : 35 to 40 years years



Vinification

Cold maceration for four days pre-fermentation followed by vat for 18 days at a temperature of 77 degrees f. 20% of the volume is matured in wooden casks called "tonnes" of 500 liters the rest in concrete and steel tanks.

Tasting notes

Color: very bright, clear, vivid, ruby red. Nose: Reserved, but well fragranced bouquet. Floral notes of violets and rose. Fruits, spice and mineral backdrop. Vivacious and vigorous. Opening out in exotic tones. Palate: Gentle wine, almost delicate, although powerful.

Best to Drink:
5 to 7 years

Wine pairing:
To enjoy with fish or meat