

# **CHATEAU DE VILLENEUVE**

## **Saumur Champigny Vieilles Vignes**

### *Loire Valley*

#### **Technical information**

**Country:** France  
**Region:** Loire Valley  
**Appellation:** Saumur Champigny  
**Grape Variety :** 100% Cabernet Franc  
**Terroir :** limestone  
**Age of the vines :** 65 to 85 years



#### **Vinification**

Cold maceration for four days before fermentation at a temperature controlled to 77°F. Matured in two and three-year-old 400- and 500-litre barrels.

#### **Tasting notes**

Silky palate, with ripe tannins and notes of spice and liquorice.

#### **Best to Drink:**

10 years

#### **Wine pairing:**

Pairs well with red meat as well as fish or poultry.