

# **CHATEAU DE VILLENEUVE**

## Saumur Champigny "Le Grand Clos"

### *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

Total destemming before vatting, with 28 days of vatting. Manual punching in 40 hectoliters wooden vats. No chaptalisation. Maturing for 14 months, 50% in wooden vats of 12 HL and 50% in casks of 600 L.

#### Tasting notes

This wine offers great finesse without being heavy. It is a wine that could be reserved for a long time. The tannins evolve on notes of black fruits.

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

10 years

#### **Wine pairing:**

Pairs well with red meat.