

LA SEIGNEURIE



SAUMUR CHAMPIGNY

Clos de la Mouche

Vintage 2018

Concentrated notes of black fruits, round and supple mouth with spicy vanilla aromas.



Vineyard :

This Clos with a dense clay-limestone-stony soil has the particularity of having a very high proportion of weathered sandstone (orange/red iron oxide pebbles). This gives it a warmer than average microclimate and gives an over-ripeness to the Cabernet Franc and Cabernet Sauvignon grape varieties.

Vinification:

Harvested manually in October and vinified separately in stainless steel vats for 6 weeks. Once devatted, the malolactic fermentation is carried out naturally in new oak barrels and a wine, to proceed to its aging for 24 months then a light filtration before bottling.

Grape variety : 85% Cabernet Franc – 15% Cabernet Sauvignon

Production : 50hl / Ha, Availability: 4,000 bottles

Tasting:

EYE: Garnet colour, intense.

NOSE: Aromas of stewed black fruits, slight aromas of Cocoa / Mocha and toasted.

MOUTH: Fruity, generous, notes of black fruits, slight notes of spices, notes of undergrowth, structured body, good intensity, long persistence.

SERVING TEMPERATURE: Between 16°C and 20°C

AGING: To be consumed between 2023 and 2030

FOOD AND WINE PAIRING: prime rib, feathered and furry game, oriental specialities, mature cheeses.

Awards :

Gold Medal Saumur 2021

Ligers Large Gold 2024

Gilbert & Gaillard 2021 - 91pts

Tasted 100% Blind 2024 – 92 pts

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