



LA SEIGNEURIE



SAUMUR CHAMPIGNY

Clos de la Mouche

Vintage 2019

Intense black fruits with cocoa notes, dense and velvety with a long persistence



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 oxidized 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, 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: 3800 bottles

Tasting:

EYE: Garnet color, 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 2024 and 2034

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

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