

LA SEIGNEURIE



## SAUMUR CHAMPIGNY

### Les Clos de la Seigneurie

### Vintage 2020

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



#### Vineyard :

exposed Wine resulting from a blend of 2 closed old vines over 75 years old, on a south-southwest hillside with clay-limestone soils, naturally grassed plots with mechanical tillage under the row.

#### Winemaking :

Harvested manually at the end of October, the harvest is destemmed, to be placed in stainless steel vats, where hot maceration is carried out with alcoholic fermentation for more than 30 days. Once deviated, the malolactic fermentation is carried out naturally in Bordeaux oak barrels of 2-3 wines, to proceed with its aging for 12 months, bottling with light filtration.

**Grape variety** : 100% Cabernet franc

**Production** : 45hl / Ha, 6500 bottles, 100 magnums

#### Tasting :



Intense purple color.



Woody, rich, subtle aromas of stone fruits



Fresh, intense, fleshy, notes of blackcurrant, slight notes of spices, notes of undergrowth, velvety tannins.



Between 16°C and 18°C



To drink between 2023 and 2031



Red meat, Game, Coq au vin, Lamb curry

#### **Certification and label :**

HVE 3 (High Environmental Value Level 3)

#### **Rewards :**

Bronze medal - Decanter 87 pts 2023

Bronze medal - Loire Valley Wine competition Liger 2022

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