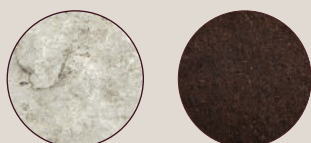


Les Clos de la Seigneurie

Saumur Champigny

Terroir

Clay and limestone soil



Aromas range



Comments

What the wine promises

This vintage 2022 made from two 75-year old old-vines enclosed plots on a slope releases black fruit and torrefied aromas. The mouth is harmonious, powerful, rich and velvety. 12-month aging in oak barrels.

Awards



2022

Grape variety

Cabernet Franc

Signature

The specificity of the wine



Light Complex Full-bodied



Storage
10-12 °C

Service
16-18 °C

Shelf life
+10 years

Food pairings

How to elevate the wine

Paired with marinated meats and game such as a coq au vin or a curry lamb, as well as mature cheese.

