

LA SEIGNEURIE



SAUMUR CHAMPIGNY

Sénonien

Vintage 2022

The typical expression of a Saumur Champigny with notes of red fruits and supple tannins.



Vineyard :

Wine resulting from vines about thirty years, naturally grassed between ranks. Sandy-clay soil.


Winemaking :


Harvested mechanically, the harvest is sorted then destemmed, to be placed in stainless steel vats. Where is carried out an alcoholic fermentation with maceration at 20°C for 10 days. Once devatted, the malolactic fermentation is carried out naturally and then proceed to aging in vats for 6 months, before filtration and bottling.


Grape variety : 100% Cabernet franc


Production : 50hl / Ha, 40 000 bottles

Tasting :


 Intense red colour.

 Fruity, slight aromas of violet, aromas of raspberry, aromas of red fruits.

 Fruity, cherry notes, generous notes of red fruits, supple, good persistence.

 Between 14°C and 16°C

 To drink between 2023 and 2028

 Grilled fish, Grilled red meat, White meat, Poultry.

Certifications and labels:

HVE (High Environmental Value, Level 3).

Wine in conversion to organic farming Certified FR-BIO-01

Rewards :

Gold Medal - Val de Loire wine competition 2023

2 Stars – Guide Hachette 2024

Crush of Heart – Guide Hachette 2024

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