

LA SEIGNEURIE



SAUMUR CHAMPIGNY

Vielles Vignes à Pierrot

Vintage 2020

Saumur Champigny with a terroir of character, with notes of black fruits and a velvety structure.



Terroir : Cabernet Franc over 50 years old on limestone rock with sandy-clay soil. Harvested manually with sorting in the vineyard.

Vinification : Open tank with immersed marc and alcoholic fermentation under indigenous yeast to promote natural extraction for 4 weeks. Devatted for malolactic fermentation and gentle aging for 10 months in vats. Bottled with light filtration.

Grape variety : 100% Cabernet franc

Production : 45hl / Ha, 13,500 bottles

Tasting :

EYE : Intense red colour, purple reflections.

NOSE : Fresh, fruity, blackcurrant aromas, raspberry aromas.

MOUTH : Fresh, round, slight notes of red fruits, notes of undergrowth, velvety tannins, supple, powerful body, long persistence.

SERVING TEMPERATURE: Between 14°C and 17°C

AGING: To be consumed between 2023 and 2028

FOOD AND WINE AGREEMENTS :

Red meats, White meats in sauce, Duck breast, Paella, Mature cheeses.

Awards:

2* and Coup de Cœur in Guide Hachette 2023

Silver Medal – General Agricultural Competition 2022

Gold Medal – Saumur Wine Competition 2022

Gold Medal – Gilbert & Gaillard 2022

Gold Medal – Loire Valley Wine Competition 2020

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