

LA SEIGNEURIE



SAUMUR CHAMPIGNY

Clos de la Mouche

Vintage 2017

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



Vineyard :

This vineyard with a clay-limestone-stony terroir has the particularity of having a high proportion of weathered sandstone (orange/red iron oxide pebbles). This gives it a warmer than average microclimate and gives an over-ripeness to the Cabernet Franc and Cabernet Sauvignon grape varieties..

Winemaking :

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 and old 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 : 45hl / Ha, 4000 bottles et 100 magnums

Tasting :

EYE : Garnet colour, intense.

NOSE : Aromas of stewed fruit, slight aromas of grilled almonds, toasted aromas.

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 18°C

AGING : To drink between 2022 and 2030

WINE PAIRING : Prime rib, game birds and fur, oriental specialities, aged cheeses or dessert with dark chocolate and raspberries.

EARL FOUCHER 71 route de Champigny – 49400 SAUMUR

Tél : (+33)2 41 50 11 15 / (+33)6 63 01 45 97/ laseigneurie.vins@hotmail.fr / www.laseigneurie.net

SIRET : 482 979 812 000 13 - APE : 121Z - N° TVA Intracommunautaire : FR 08 482 979 812