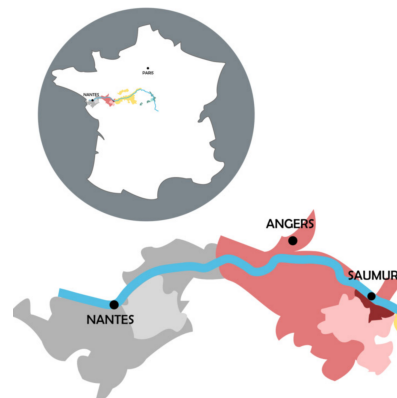




CHATEAU DE VILLENEUVE « GRAND CLOS » SAUMUR CHAMPIGNY 2021



The town of Saumur, and its castle of the 11th century overlooking the left bank of the Loire River, is where start this 7 mile plateau of "Turonian" limestone, locally called "Tuffeau", that offers the greatest Terroir of the Anjou-Saumur region for the production of Chenin Blanc and Cabernet Franc.

It is there in the small village of Souzay-Champigny, one of the 8 villages of the appellation, that Cécile and Caroline, who took after their parents in 2025, farms organically his 60 acres single plot of vines surrounding the family's *Château*.

Fully certified organic since 2012, the vines have always been farmed in respect of nature with no use a phytosanitary product. In order to guarantee the best purity of fruit they harvest their entire production in small cases at optimum maturity and use sorting tables. Winemaking is hands-off and happens with native yeasts and minimal addition of SO₂.

The Chevalier's are considered by many as some of the greatest "stylist" of the Loire giving birth to homogenous reds, colorful, with a lot of freshness and a fruit that is revealing at its brightest character year after year.

SOIL TYPE _____

Clay and "Tuffeau" limestone (Turonian chalk). Single 4h parcel on the plateau overlooking the Loire.

VARIETAL _____

100% Cabernet Franc. 60 years-old vines.

CULTURE _____

Certified organic Ecocert

The Soil is worked under the row. Natural grass cover between the row. Severe winter pruning leaving 6 buds per branch. Base-bud removal. Leaf-thinning after the "Veraison" in order to optimize the maturation of the grapes. Harvest is made exclusively by hand in small cases. Final sorting of the destemmed grapes on a sorting table.

VINIFICATION _____

Cold pre-fermentation maceration to favor gentle extraction and preserve fruit purity. 7-days cuvaion, during which alcoholic fermentation takes place. Ageing for 14 months in 1,200-L truncated-conical old French oak vats. The wine is then assembled and homogenized for approximately 10 days in stainless steel tanks before bottling.

TASTING NOTES _____

Fragrant red berries, layered with herbal, floral and spice notes. The palate is concentrated yet energetic, with finely integrated tannins and a pronounced chalky minerality. Deep and structured without heaviness, it finishes long, full and saline, with the freshness and tannic framework to reward further ageing.

Other wines from the same estate:
Saumur Champigny 2023 & Saumur Blanc 2024
"Les Cormiers" Saumur Blanc 2022
"Vieilles Vignes" Saumur Champigny 2022

