



# CHÂTEAU DE VILLENEUVE 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 miles 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 Jean-Pierre Chevalier, respected oenologist engineer trained in Bordeaux, farms organically his 60 acres single plot of vines surrounding the family *Château*.

Fully certified organic since 2012, the vines have always been farmed in respect of nature with no use a phytosanitary products. In order to guarantee the best purity of fruit Jean-Pierre harvests his 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.

Jean-Pierre Chevalier is considered by many as one 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).

VARIETAL \_\_\_\_\_

100% Cabernet Franc. 45 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 at 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 tables.

VINIFICATION \_\_\_\_\_

Cold pre-fermentary maceration during 4 days. Fermentation and maceration during 28 days at 77°F. Ageing during 9 months for 40% in old 4,000 liters French oak tanks and the rest in 400 liters French oak barrels.

TASTING NOTES \_\_\_\_\_

Nose of dark fruit (blackberry and black cherry) and violet. On the pallet it shows flavors of cranberry and cherry, and turning savory with black olive at midpalate. Charming impression of finesse with a light graphite minerality and hint of white pepper. Easy drinking character and an awesome value.

*Other wines from the same estate:*

- Château de Villeneuve, "Les Cormiers" Saumur Blanc 2021*
- Château de Villeneuve, Saumur Blanc 2022*
- "Vieilles Vignes" Saumur Champigny 2021*
- "Le Grand Clos" Saumur Champigny 2019*

