

AP WINE IMPORTS

Saumur-Champigny Cabernet Franc

The Estate: Established in 1655, acquired by Phelippeaux de Ponchartrain near the Royal Abbey of Fontevraud. Today covers 24 hectares with 50-60 hl/ha yields on clay-limestone soils. Member of Terra Vitis since 2000 and certified organic since 2020. The vineyard sits on a small mound 2 to 3 meters above the rest of the plateau, which protects the vines from frost and ensures good exposure to the winds.

Location: Saumur-Champigny, Loire Valley, France.

Soil: Clay-limestone from upper Turonian (Cretaceous). The microclimate around Saumur is the hottest and driest spot in the entire Loire Valley.

Vines: Mechanical harvest in October at a medium yield of 45 hl/ha to ensure concentration of flavors.

Varietals: 100% Cabernet Franc

Vinification: Thermo-regulated stainless steel vats following a thorough double sorting on receipt. Maceration, aeration, and temperature control in search of harmony, fruit, elegance, and depth.

Tasting Notes: Ruby red, rich and fruit filled on the nose, backed up with soft tannins.

Food Pairing: Lightly spiced fish or meat.

Cellaring: 3-10 years

CHÂTEAU DE TARGÉ



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CABERNET FRANC
SAUMUR-CHAMPIGNY
Paul Pisanl-Ferry, vigneron à Parnay

VAL DE LOIRE - FRANCE - LOIRE VALLEY