Domaine St Vincent Saumur Champigny 2024



Region

The chalky slopes and gravel soils that flank the Loire River as it passes through the towns of Anjou and Saumur provide a home to the Chenin Blanc variety, producing dry, medium and dessert wines with good acidity and the Loire Valley`s best sparkling wines. The natural cellars carved into the chalk are ideal for slow maturation of the sparkling Crémant wines made by the traditional bottled fermented method and as mushroom farms!

Producer

Nestled between the Loire and the Thouet, Pierre-Adrien`s vineyards covers approximately 35 hectares, on which Vignoble Vade have cultivated the 2 flagship grape varieties of the region for 3 generations. Cabernet Franc and Chenin Blanc. The terroir is dominated by clay-limestone soils, rich in tufa, which absorbs heat during the day and releases it back to the vines at night. Certified organic in 2021.

Tasting Notes

Saumur-Champigny is an Anjou-Saumur appellation noted for the floral, fruit-forward character of its Cabernet Franc red wines grown on the sand over chalky tuffeau soils. The wines are aged predominantly using old oak, in this case for 6 months to add texture and soften tannins. Domaine St Vincent who are currently under organic conversion, produce their wine from 30 year old vines. The palate is an elegant balance of redcurrants, earth, cloves and a touch of liquorice.

Food

Perfect with cured meats, poultry or pasta dishes with mushroom or chicken.

Technical Information

Country	France
Region	Anjou-Saumur
Grape(s)	Cabernet Franc (100%)
Type	Red
Style	Mineral
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	Organic certified	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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