

Domaine St Vincent Vieilles Vignes Saumur Champigny 2020



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

Made from 30-year-old Cabernet Franc vines that are grown in the clay and limestone soils of Saumur Champigny. This wine spontaneously ferments from its natural yeasts and is aged for eight months in old French barrique to add texture but not dominate the flavour. There has been minimal addition of sulphur in production and no filtration or fining is carried out, this is an intended style for the wine to be in a more natural state. On the nose there are perfumed notes of ripe red fruits, cloves, and smoke. The palate is an elegant balance of redcurrants, earth, and a touch of liquorice.

Food

Perfect with game such as duck or venison. Also pairs well with charcuterie boards.

Technical Information

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

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



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk