



Saumur Champigny Rouge Château du Bellay Vieilles Vignes

AOP Saumur-Champigny, Vallée de la Loire et Centre, France

The wines of these properties, marked by the tradition and authenticity of their production, are the ambassadors of their appellations.

PRESENTATION

As a passionate and devoted winegrower, Guillaume le Lay practises sustainable farming to respect the environment. He truly pays tribute to the heritage of his great grandfather.

TERROIR

Chateau du Bellay is made from vines 50 years old. They grow on clay limestone soil. The excellent potential of these finest plots permits a wonderful grape maturation.

VINIFICATION

Harvesting of a selection of the highest quality plots. On the eve of the harvest, ripening is monitored by tasting the grapes several times a week, then the harvest is set to take place at a very advanced stage of ripeness, particularly of the skins of the grapes.

Vinification is traditional, in vats, with gentle extractions and long maceration periods of around thirty days.

AGEING

The wine is then matured in our underground cellars dug 25 metres below ground in the tufa rock. Aged in barrels for 12 to 15 months, then aged in bottles for about 12 months, also in the cellar.

VARIETALS

Cabernet franc 100%

SERVING

Serve at room temperature (16°C).

VISUAL APPEARANCE

Dark red colour.

AT NOSE

The nose seduces with its black fruit, truffle and hazel nut aromas, delicate torrefaction notes.

ON THE PALATE

On the palate, this red wine is harmonious and well balanced with silky tannins. Elegant and long finish, hints of chocolat.

FOOD PAIRINGS

This lovely Cabernet franc wine is a treat with grilled and roasted meats, fishes or ripened cheeses.

REVIEWS AND AWARDS

Millésime 2016 : Coup de coeur guide Hachette 2018

