Saumur Rouge Domaines de Peyanne
AOP Saumur, Vallée de la Loire et Centre, France

Christian Blet represents the 4th generation of winegrowers in the family. The estate extends over 6 hectares on a gentle slope in the commune of Courchamps.

THE VINTAGE
HVE from the 2021 vintage.

LOCATION
In the heart of the Saumur appellation, the Domaine de Peyanne extends over 6 hectares on a gentle slope, below the traditionally wine-growing commune of Courchamps.

TERROIR
The Cabernet franc plots are divided into 5 blocks, all with the same terroir: a sandy-clay soil with sandstone that is not very common in the other vineyards of the PDO. It allows the vines to resist well to the summer heat and completes the limestone (tuffeau) which regulates the water supply on the plots.

VINIFICATION
Fermentation in thermo-regulated stainless steel vats (23-24°C). Light daily pumping over during the first third of the alcoholic fermentation, as well as a fairly long maceration (16 days). Malolactic fermentation in our cellars.

AGEING
The wine continues to age for 6 to 10 months.

VARIETALS
Cabernet franc 100%

SERVING
Serve between 14 and 16°C.

VISUAL APPEARANCE
A brilliant purple colour.

AT NOSE
A floral, cherry-infused nose leads the way to aromas of plum, blackcurrant buds and spices.

ON THE PALATE
The wine has an assertive but well-coated tannic structure and is perfectly balanced on the palate with good length.

DOMAINE DE PEYANNE
Mis en bouteille à la Propriété

SAUMUR
APPELLATION D'ORIGINE PROTÉGÉE

MA15LE

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FOOD PAIRINGS

Domaine de Peyanne is a wine that is both rich and balanced, intense and complex. It goes very well with meats with strong aromas such as duck, wild boar, mutton in sauce and long cooking. Its affinities with the world of cheese are more complex; we prefer to temper it by associating it with cheeses whose aromatic power remains controlled in a fruity dimension and whose fatty and possibly creamy texture will coat its powerful tannins, such as a Comté 12 to 24 months or a Brillat-Savarin.

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