

DOMAINE BOURDIN-CHANCELLE

Saumur Champigny

GRAPE VARIETAL : Cabernet Franc 100%

AVERAGE AGE OF THE VINES: 40 years

YIELD: 45 hl / ha

TYPE OF SOIL: Clay and Limestone

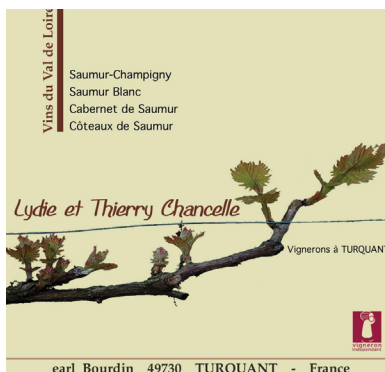
ABV CONTENT: 13%

TOTAL ACIDITY: 3.61 g/l

RESIDUAL SUGAR: 0 g/l

WINEMAKING:

Grapes harvested manually with several passes. Pressing, clearing and then alcoholic fermentation between 21-28 days. Full malolactic fermentation and ageing in large oak barrels ("foudres").



TASTING NOTES:

COLOR : Deep red with purplish hints

NOSE : First, small red fruits then aromas of ripe fruits

PALATE : Rich, supple, well-balanced with nice tannins and a fruity finish.

