

DOMAINE BOURDIN CHANCELLE

SAUMUR CHAMPIGNY

GRAPE VARIETAL: 100% CABERNET FRANC

COUNTRY: FRANCE

REGION: LOIRE

APPELLATION: SAUMUR- CHAMPIGNY

AVERAGE AGE OF THE VINES: 40 YEARS

YIELD: 45 HL / HA

TYPE OF SOIL: CLAY AND LIMESTONE

ABV: 13.5%

TOTAL ACIDITY: 3.61 G/1

WINE MAKING

GRAPES HARVESTED MANUALLY WITH SEVERAL PASSES. PRESSING, CLEARING AND THEN ALCOHOLIC FERMENTATION BETWEEN 21-28 DAYS. FULL MALOLACTIC FERMENTATION AND AGEING ARE DONE IN LARGE OAK BARRELS ("FOUDRES").

SENSORY NOTES

COLOR: DEEP RED WITH PURPLISH HINTS

NOSE: RED RIPE FRUITS

PALATE: RICH, SUPPLE, WELL-BALANCED WITH NICE TANNINS AND A FRUITY FINISH.

