



DOMAINE LAVIGNE

SAUMUR CHAMPIGNY VIEILLES VIGNES 2016

This domaine is run by Pascale Lavigne and her husband, Antoine Véron. Based in Varrains in Saumur-Champigny, owning 38 hectares (36 hectares of Cabernet Franc and 2 of Chenin). They cultivate their vineyard sustainably and have a solid reputation for producing quality wines and have been actively involved in a weather towers project, which has endeavoured to help the entire Saumur appellation. The aim is to keep the treatments used in the vineyards to a minimum, due to accurate prevention of damaging rains and fog. Using minimal chemical treatments and allowing sustainable methods, such as growing grasses and plants between the vines to naturally control weeds, helps the conservation of the soil and soil water management. The vines are grown in clay and chalk soils.

TERROIR

Clay & Chalk

AGING

Stainless steel vat

ALCOHOL

12.5 %

GRAPE VARIETY

100 % Cabernet Franc

WINEMAKING

The fermentation took place in stainless steel tanks at controlled temperatures and lasted for 10 to 12 days

SERVICE TEMPERATURE

12°C - 14°C

HOLDING AND PRESERVATION

3 - 15 years

TASTING NOTES

Rich aromas of stewed fruits and black berries. Fresh and well structured.

FOOD PAIRING

Delicious with game served with a rich sauce.

