



Authenticity and Quality...

Saumur Champigny Cuvée Vieilles Vignes Domaine de Rocfontaine



This cuvée comes from parcels of Cabernet Franc designated as “old vines” ; they are between 30 and 45 years old. They produce more concentrated Saumur Champigny with a richer bouquet.

WINE AND FOOD

Serve between 16°-18°C with
Red meat - Roast meat - Cheese

THE DOMAINE

The “Domaine de Rocfontaine” is a three generations family domain. It is composed of 13.5 hectares of vines split up into 20 parcels. Each parcel is separately vinified in little vats of 50 or 60 hl to preserve the parcel character until the blending. The domain produces 70,000 bottles/year.

THE VINEYARD

Soil: Limestone-clay (tuffeau limestone)
Grape variety: Cabernet Franc
Age of the vines: 30 to 45 years old
Yield: 48 hl/ha
Production: 25,000 bottles/year

HARVEST

Manual harvest to select the best grapes.

WINE MAKING PROCESS

- Destemming and sorting out the berries
- Fermentation during 20 to 35 days
- Malolactic fermentation at 20°C during 4 months
- Maturing in vats
- Clarification (filtration)

TASTING NOTES

Red wine with a deep ruby color. The nose is fresh, fine and fruity (black currant aromas). Well-rounded and well-structured in the mouth with smooth and delicate tannins.

EVOLUTION

To be consumed within 3 years

REWARDS

2006 vintage: **Bronze medal** in Angers
2005 vintage: **Silver medal** in Angers
2004 vintage: **Gold medal** in Angers
Hachette Guide from 1993 to 2007