



Authenticity and Quality...

Saumur Champigny Les Roches *Domaine des Champs Fleuris*



This cuvée comes from the best parcels of the domain: a sloping terroir, south exposure, little ground, lots of tuffeau limestone.

This wine matures in new oak barrels during 12 to 18 months.

WINE AND FOOD

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

THE DOMAIN

The “Domaine des Champs Fleuris” has been a family domain for generations. It is composed of 34 hectares of vines planted on a deep tuffeau limestone soil, particularly well-suited for growing the Cabernet Franc and Chenin grape varieties. The domain produces 190,000 bottles/year.

THE VINEYARD

Soil: Limestone-clay (tuffeau limestone)
Grape variety: Cabernet Franc 90%, Cabernet Sauvignon 10%
Age of the vines: 40 years old and more
Area: less than 2 ha
Yield: 30 hl/ha
Production: 6,000 to 9,000 bottles/year

HARVEST

Manual, at maturity

WINE MAKING PROCESS

- Destemming and sorting out the berries
- Maceration (21 to 30 days)
- Malolactic fermentation in oak barrels
- Maturing in new oak barrels during 12 to 18 months

TASTING NOTES

Dark ruby color, black fruits (prune), spices (pepper) and vanilla aromas. Ample and fleshy attack with good tannins.

EVOLUTION

This wine must be kept 2 to 3 years for a better harmony

REWARDS

2003 vintage: Silver medal in Saumur