



Authenticity and Quality...

Saumur Champigny Les Tufolies *Domaine des Champs Fleuris*



Saumur Champigny is named for the village of Champigny whose name comes from the latin Campus Ignis or “field of fire”. This shows that even in Roman times, Champigny was recognized as having a special hotter microclimate. The warmer temperatures make the production of top quality red wines possible. Cabernet Franc is perfectly adapted to the region's terroir and semi-oceanic climate.

WINE AND FOOD

Serve between 14°-16°C with
Red meat - White meat - Salads -
Cheese - Red fruits dessert - The
perfect summer barbecue red
wine

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
Age of the vines: 20 years old on average
Yield: 55 hl/ha
Production: 100,000 bottles/year

HARVEST

Mechanical, at maturity

WINE MAKING PROCESS

- Destemming and sorting out the berries
- Short maceration (7 to 18 days) at 28°C
- Micro-oxygenation during the maceration
- Maturing in stainless steel vats during 6 months

TASTING NOTES

Elegant ruby color with purple tints. The nose is fresh and pleasant with strawberry, blackcurrant and spices aromas (pepper). In the mouth, the entry is tender and elegant then ample and harmonious with silky tannins. An elegant red wine, fruity, light, easy to drink.

EVOLUTION

To be consumed within 3 years

REWARDS

2006 vintage: Silver medal in Angers
Coup de Coeur of Gault Millau
2005 vintage: 1 star in the Hachette Guide
2004 vintage: 1 star in the Hachette Guide
2003 vintage: Bronze medal in Saumur