



Authenticity and Quality...

Saumur Champigny Vieilles vignes *Domaine des Champs Fleuris*



This cuvée comes from parcels of Cabernet Franc designated as “old vines” ; they are 40 years old on average, 85 years old for the oldest, planted by the first generation of winegrowers. Vine vigor is controlled, yield is low, wines are more concentrated, the terroir expresses itself in the wine.

WINE AND FOOD

Serve between 16°-18°C with
Red meat - 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
Yield: 30 to 40 hl/ha
Production: 45,000 bottles/year

HARVEST

Mechanical, at maturity

WINE MAKING PROCESS

- Destemming and sorting out the berries
- Maceration (18 to 24 days) at 30°C
- Maturing in stainless steel vats during one year

TASTING NOTES

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

EVOLUTION

To be consumed within 3 years

REWARDS

2006 vintage: Gold medal in Angers
2005 vintage: Gold medal in Angers,
Trophy 2006 in Angers
2004 vintage: 2 star in the Hachette Guide