



Authenticity and Quality...

Saumur, Cuvée du Domaine *Domaine des Champs Fleuris*



Saumur is the name of a historic city dominated by one of the most famous castles in France.

The castle, like many of the great castles of the Loire Valley, is built with the same tuffeau limestone that the one on which Chenin vines of the domain are planted.

This wine is the authentic white wine of the region. The tuffeau limestone gives to this wine a fine aromatic complexity and an elegant acidity.

WINE AND FOOD

Serve between 8°-10°C with
Starter - Seafood - Fish

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: Chenin
Age of the vines: 30 years old on average
Yield: 40 hl/ha
Production: 14,000 bottles/year

HARVEST

Manual harvest, selective picking of grapes

WINE MAKING PROCESS

- Pneumatic pressing
- Static settling of the must at low temperature during 12 hours
- Alcoholic fermentation then malolactic fermentation
- Maturing in stainless steel vats
- Stirrings
- Micro-oxygenation
- Clarification by racking

TASTING NOTES

Dry white wine, pale gold color with bright glints. Fresh, discreet and elegant nose with white flowers (lime), citrus fruits (grapefruit), white flesh fruits (peach, pear) aromas and a mineral hint. The entry is tender, it is very fresh with fatness in the mouth, it reveals a perfectly balanced wine. The end of mouth is marked by the typical acidity of chenin.

REWARDS

2005 vintage: Bronze medal in Angers
2004 vintage: Gold medal in Paris, 2 stars in the Hachette Guide
2002 vintage: Silver medal in Saumur