

Le Bourg  
2022



Domaine Fabien Duveau



SAUMUR CHAMPIGNY



## 100% Cabernet Franc - Varrains

### TERROIR

Middle Turonian  
Alteration of sandy-loamy green chalk

### VINEYARD MANAGEMENT

Vineyard planted in 1966.  
The soil is worked in its entirety, with respect for the environment and the plant, in Organic Agriculture. The grassing is natural. The biodynamic approach (certification in progress) allows us to be as close as possible to the terroir with the constant search for balance between the vine and its environment.

### VINIFICATION

Manual harvesting, selective sorting in the cellar. Fermentation with indigenous yeasts, traditional vinification without the addition of sulfites, then maturing for about 10 months in concrete tanks.

### TASTING

To be served around 18°C  
The Bourg opens with jammy aromas of red fruits that are present from the outset, accompanied by a frank structure. The minerality then the peppery tannins mark the length.



Average production  
6.000 bottles; 150 magnums