

Les Hauts
Poyeux
2021

SAUMUR CHAMPIGNY



Domaine Fabien Duveau



100% Cabernet Franc - Chacé

TERROIR

Upper Turonian
Alterations of calcareous sands with a falunated aspect on tufa

VINEYARD MANAGMENT

Vines planted in 1980
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, manual sorting in the cellar and vinification carried out without the addition of sulfite. Fermentation with indigenous yeasts, traditional vinification then maturing for about 12 months in barrels.

TASTING

To be served around 18°C
Smoky nose with a touch of red fruit, firm tannins, strong ageing, but the fruit takes over again, long finish for a structured, complex whole.



Average production
4.000 bottles; 150 magnums

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