

Bourg
2023

SAUMUR CHAMPIGNY



Fabien Duveau Vigneron



100% Cabernet Franc - Varrains

TERROIR

Green chalk alteration

VINEYARD MANAGEMENT

Vineyard planted in 1966.

The soil is worked in its entirety, with respect for the environment and the plant, in Organic Agriculture. Weeds are grown naturally. Biodynamic viticulture, certified by Demeter, allows us to be as close as possible to the terroir, with a constant search for balance between the vine and its environment.

VINIFICATION

Hand-harvested, selectively sorted in the winery. Fermentation with indigenous yeasts, traditional vinification without the addition of sulfites, then aged for around 10 months in concrete vats.

TASTING

To serve around 18°C

The Bourg opens with jammy cherry aromas that are present from the outset, accompanied by a clean, mineral structure with spicy tannins.



Average production
4,500 bottles ; 200 magnums

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