

Hauts  
Poyeux  
2022



Fabien Duveau Vigneron



SAUMUR CHAMPIGNY



100% Cabernet Franc - Chacé

### TERROIR

Alteration of limestone sands with a falunier appearance

### VINEYARD MANAGEMENT

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 serve 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