

Bas
Poyeux
2024

SAUMUR CHAMPIGNY



Fabien Duveau Vigneron



100% Cabernet Franc - Chacé

TERROIR

Alteration of sandy-loam chalk

VINEYARD MANAGEMENT

Vines planted in 1960.

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 certified by Demeter, 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. Fermentation with indigenous yeasts, traditional vinification without the addition of sulfite, then maturing for about 10 months in concrete vats and barrels.

TASTING

To serve around 18°C

The bewitching nose expresses ripe, fresh Cabernet, with notes of cherry blackcurrant and redcurrant. The concentrated, juicy, precise flesh lacks neither elegance nor depth, supported by great minerality and magical purity.



Average production
4.500 bottles ; 150 magnums

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