

Menais
2024

SAUMUR CHAMPIGNY



Fabien Duveau Vigneron



100% Cabernet Franc - Varrains

TERROIR

Sand on limestone formation

VINEYARD MANAGEMENT

Vines of 30 years old on average.

The soil is worked in its entirety, respecting 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. Fermentation with indigenous yeasts, short maceration and traditional vinification without addition of sulfite. Aged for about 6 months in concrete tanks.

TASTING

To serve around 16°C

The nose reveals a bouquet of red fruits, with a predominance of strawberry and raspberry. The attack is supple and fresh, with raspberry and cherry aromas and the minerality typical of the terroir.



Production moyenne
10.500 bottles