



*Le Page*

“ A fresh and easy to drink **Saumur Champigny**...  
It will be the ideal companion for all your convivial meals  
with friends. You will love it for its intense fruit aromas.



**Grape Variety** 100 % Cabernet Franc

## Terroir

On the Parnay plateau, at the edge of the Loire Valley  
Clayey sand on the Tuffeau stone of Crétacé

**Area** 2.5 Ha

**Age of the vines** 25 to 30 years

**Yield** 50 Hl/Ha

## Vineyard work

Sustainable agriculture since 2005, certified Terra Vitis since Vintage 2011 and Organic Agriculture since Vintage 2016 (certification in 2019).  
Natural grassed and preservation of the biodiversity (plantation of hedges, wooded areas...) in order to favor the natural defences of the vine.

## Vinification and ageing

Manual harvestings. De-stemming and sorting on a table, then the grapes are placed in vats for natural pressing by gravity. Fermentation at low temperature. Aged in stainless steel tanks for 8 months to preserve the freshness and red fruit aromas of the grapes.

## Tasting notes

Its vinification allows it to keep all its red fruit aromas (raspberry, blackcurrant, etc.) characteristic of Saumur Champigny. Its light tannins give it a particularly velvety mouthfeel while retaining a very pleasant freshness and lightness, with a slight acidic finish.

## Wine Pairings

Le Page is there to honour you during meals with friends.  
Fresh, fruity and elegant, it will accompany you throughout the meal, particularly with cold meats and grilled meats...

## Preservation

Splendid in its youth, it can be kept for up to 5 years in a good cellar.

## Few Awards over the vintages...

1 star Guide Hachette des Vins (2020), Gold Liger (2019), Gold Medal Concours des Vins du Val de Loire (2019), Gold Medal International Wine Challenge (2019), Silver Féminale (2012)...

