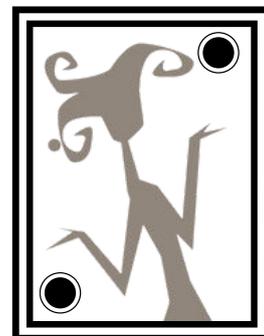


Saumur Champigny AOP



*Le Fou
du Roi*

“ A touch of madness to surprise and amaze, outside the usual registers of the Saumur Champigny appellation... ”

Grape Variety 100 % Cabernet Franc

Terroir

In the Parnay plateau, at the edge of the Loire Valley
Clay-limestone from the Turonien Supérieur (green Tuffeau chalk)

Area About 1 Ha **Age of the vines** Over 50 years old **Yield** 25 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

This is an exceptional vintage, and is only made when the vintage allows it. Manual harvestings.

De-stemming and sorting on a table, then the grapes are placed in vats for natural pressing by gravity. Maceration for three to four weeks with punching of the cap to extract the power and concentration of these 50 year old grapes. Slow fermentation at low temperature.

The wine is then placed in oak barrels for 24 to 36 months.

Tasting notes

Le Fou du Roi de Rocheville does not fail to live up to its reputation and is a troublemaker in Saumur Champigny. An atypical and expressive wine, it is powerful and velvety at the same time. On the nose it develops aromas of black fruits and notes of roasting. The palate is elegant and quickly expresses its structure and length in mouth.

Wine Pairings

You can enjoy it with duck aiguillettes or duck breast, Baeckenhof, stuffed quail, tournedos, a melting Camembert cheese... or even a dark chocolate dessert !

Preservation

Le Fou has good potential and will keep for 10 to 20 years in a good cellar.

Few Awards over the vintages...

Bronze Decanter (2009), Bronze International Wine Challenge (2014), Silver Liger (2015)...

