



Le Prince

“ A **Saumur Champigny** from old vines with a ruby colour and typical aromas of red and black fruits delicately spiced... ”

Grape Variety 100 % Cabernet Franc

Terroir On the Parnay plateau, at the edge of the Loire Valley
Clay-limestone from the Turonien Supérieur

Area 2 Ha **Age of the vines** 35-40 years (old vines) **Yield** 40 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 10 to 12 months.

Tasting notes

Its vinification allows it to preserve all its red and blackberry aromas (raspberry, blackcurrant, etc.) associated with finely spiced nuances. Its melted tannins give it a particularly velvety mouth, already structured, while keeping a very pleasant freshness and a lovely lingering finish.. A greedy and tasty wine with very typical aromas of Cabernet Franc.

Wine Pairings

This wine is perfect with red meat or grilled poultry, a Hachis Parmentier, veal liver with raspberry vinegar, lamb chops with Provençal herbs, but also salmon with lentils, cheeses... In short, throughout your convivial meals.

Preservation

Le Prince can be kept for more than 5 years in a good cellar.

Few Awards over the vintages...

MSilver - Challenge Millésime Bio (2021), Bronze- Concours Général Agricole (2020), 15.5/20 Guide Bettane et Dessauve (2019), Bronze- Decanter (2019), 16/20 Le Point (2017), Silver - International Wine Challenge (2016), Gold - Ligiers (2015)...

