



THIERRY GERMAIN

Saumur Champigny

Vine Work :

Clayey soils directly on limestone (called Tuffeau) will give to this cuvee all its amplitude and its freshness.

Vinification :

Manually harvested and manually sorted on a sorting table before vatting by conveyor belt.

Fermentations made in stainless steel tanks between 16 to 22 celsius degrees. End of fermentation around 24 celsius degrees.

Vatting lasts less than 10 days and then, the wine is aged in stainless steel tanks on fine lees for 4 months.

Commentaire de dégustation :

This cuvee presents itself to the nose and on the palate with red fruits notes. Supple and fresh, the optimal date chosen for the harvest enable this wine to avoid falling into the opulence.

The beautiful acidity at the end of the palate will give to this wine all its freshness.

Vineyard :

Location : Chaintres, Varrains and Saumur

Terroir : clay and limestone

Average age of the vines : 25

Grape Variety :

100% Cabernet Franc