

Domaine des Roches Neuves Saumur- Champigny "Terres Chaudes" red 2022

Product price:

€150.00



Product features:

Area: LOIRE

Winemaker: Thierry GERMAIN

Vintage: 2022

Appellation: Saumur-Champigny

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Wine Advocate (Parker): 90/100

Cépage dominant: cabernet franc

Product short description:

92/100 RVF and 90/100 Castaing/Parker. Crisp fruit, with fine tannins and beautiful complexity. Enjoy without delay.

Product description:

PRESENTATION OF DOMAINE DES ROCHES NEUVES
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine des Roches Neuves Saumur-Champigny "Terres Chaudes" red 2022:

Guide RVF des Meilleurs Vins de France 2025 (August 2024): **92/100**. *The reds of 2022 naturally offer a more advanced maturity, as seen in Terres Chaudes, with a enveloping texture structured by prominent tannins. An additional year in the bottle will do it a world of good.*

Robert Parker's Wine Advocate (Y. Castaing, June 2024): **90/100**. *Pepper, spices, cassis, leaves and dark wild berries preface the 2022 Saumur Champigny Terres Chaudes, a medium-bodied, juicy and structured wine that is finished with lively acids and a gently austere, firm character, a sign of the vintage. DRINK DATE 2024-2030.*

Technical sheet written by the domaine:

LOCATION: On the slope of Poyeux and part of the Chaintres pit at the lieu-dit les Dares.

GRAPE VARIETY: Cabernet Franc, average age 35 to 45 years

TERROIR: Chalky subsoil called tuffeau, a blend of clay-sandy soils with a limestone dominance. Natural grass cover. Yield per hectare 35 to 40 hl for this cuvée.

VINIFICATION: Manual harvest in crates, sorting table before fermentation. Fermentation in cement tanks since 2006 at a temperature of 15 to 22 degrees, preceded by a maceration of 2 to 5 days for the indigenous yeasts to start working. Fermentation lasts 18 to 22 days, followed by aging for one year on fine lees in 60hl wooden tanks and 12hl oval tanks. The Terres Chaudes will not be filtered or fined before bottling.

FOOD PAIRINGS

Spiced roasted duck.

Seven-hour lamb shepherd's pie.

Lamb tagine with prunes, apricots, and fresh almonds.

Venison with celery fries, quince fondant, and turnip, delicacies with blueberry jelly, juice in the style of mulled wine.

M'hancha with vegetables.

M'hancha with minced meat.

M'hancha with chicken.

M'hancha with marine flavors.