

# Château de Villeneuve Saumur-Champigny red 2022



Product price:

€84.00

Product features:

Area: LOIRE

Winemaker: Jean Pierre Chevalier

Vintage: 2022

Appellation: Saumur-Champigny

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 90/100

Cépage dominant: cabernet franc

## Product short description:

**90/100 RVF.** A **organic** cabernet franc with crunchy tannins, gently spiced, to be opened on the fruit (but it is still a bit young in 2024, the date of its release from the château's cellars) or to be waited a few years (which we gladly recommend!).

## Product description:

**PRESENTATION OF VILLENEUVE**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this:

**Château de Villeneuve Saumur-Champigny red 2022**

**RVF Guide to the Best Wines of France 2025** (Sept. 2024): **90/100**. *The freshness is well preserved in the Château de Villeneuve 2022, both juicy and structured by salivating tannins to evolve over the*

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*coming years.*

**Technical sheet written by the domaine:**

A cabernet franc with crunchy tannins, gently spiced, to be opened on the fruit or to wait a few years.

**Grape variety:** Cabernet franc.

**Average age of the vines:** 40 to 50 years.

**Soil:** Clay-limestone from the Turonian.

**Planting density:** 5500 vines per hectare

Certified Organic Farming by Bureau Veritas

**Pruning:** short to 6 buds. Removal of secondary buds.

**Manual harvest:** In crates.

**Fermentation:** Cold pre-fermentation maceration for 4 days. Then fermentation for 18 days at a temperature of 25 degrees. Malolactic fermentation.

**Aging:** 60% of the volume in 40HL cask, the rest in concrete and steel tanks.

**Food and wine pairing:** To be enjoyed with red meats or grilled fish. At a temperature of 14°-16°C.