

Château de Villeneuve Saumur-Champigny "Vieilles Vignes" red 2022



Product price:

€120.00

Product features:

Area: LOIRE

Winemaker: Jean Pierre Chevalier

Vintage: 2022

Appellation: Saumur-Champigny

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Cépage dominant: cabernet franc



Product short description:

Favorite and 94/100 RVF. This cuvée 100% cabernet franc comes from the blend of 3 beautiful plots of vieilles vignes (between 65 and 85 years old), located not far from the château.

Product description:

PRESENTATION OF VILLENEUVE
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Château de Villeneuve Saumur-Champigny "Vieilles Vignes" red 2022

RVF Guide to the Best Wines of France 2026 (Sept. 2025): **Favorite and 94/100.** *Still contained and firm, Les Vieilles Vignes reveals a concentrated, sunny texture, framed by refined tannins. Still in its*

prime, it needs three to four years to relax.

Technical sheet written by the domaine:

Three plots of Cabernet vines aged 65 and 85 years go into this cuvée. They are harvested on the same day and vinified in large conical oak vats. Then they are aged for 14 months in smaller oak containers: barrels that have already seen 3 wines, to avoid marking the wood.

Grape variety: Cabernet Franc

Pruning: Simple Guyot "Val de Loire" with 6 buds. Removal of secondary buds.

Certified Organic Farming by Bureau Veritas

Harvest: Manual in crates, then sorted on a sorting table.

Yield: 35 hectoliters/hectare.

Fermentation: 30 days at a temperature of 25 °C in 40-hectoliter wooden vats.

Aging: In large casks and 500-liter barrels of two and three wines.

Notes: The vines that make up this blend are between 65 and 85 years old. The grapes are harvested on the same day in small 20-kilo crates and then placed in vats. Leaf removal is practiced on the sunrise side to promote air circulation around the bunches and limit botrytis attacks. The very ripe tannins suggest excellent aging potential.

Cellaring: 10 years.