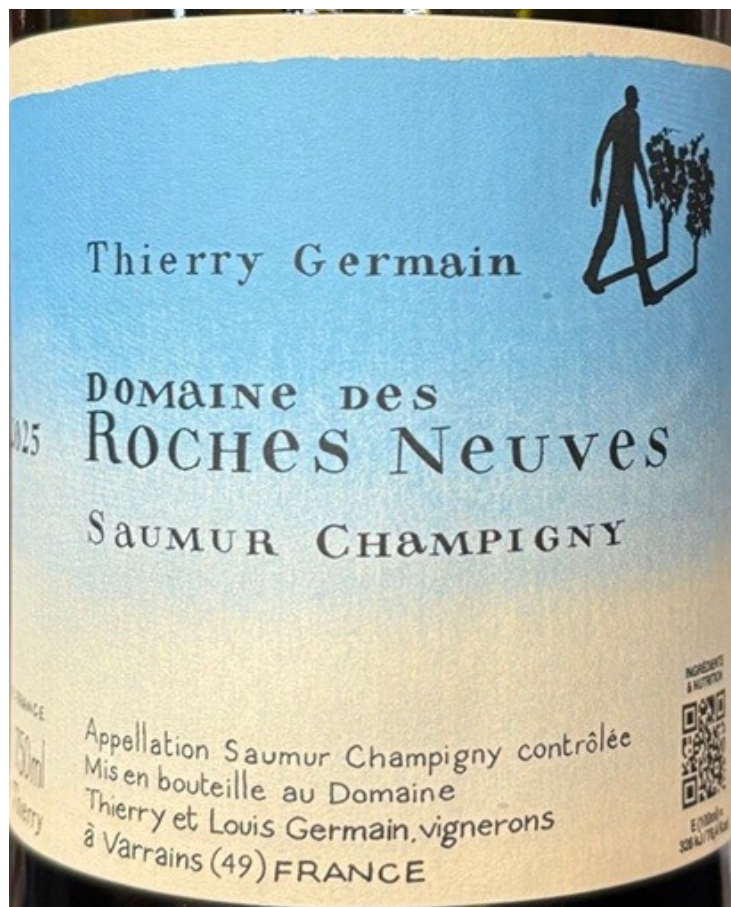


Domaine des Roches Neuves Saumur-Champigny "Domaine" red 2025



Product price:

€90.00

Product features:

Area: LOIRE

Winemaker: Thierry GERMAIN

Vintage: 2025

Appellation: Saumur-Champigny

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: cabernet franc

Alcool: 13

Product short description:

The ideal cuvée to discover the domaine... and make you want to explore further!

Product description:

**INTRODUCTION TO THE DOMAINE DES ROCHES NEUVES
+ ALL ITS OTHER CUVÉES IN STOCK**

Domaine des Roches Neuves Saumur-Champigny "Domaine" red 2025

Technical sheet written by the domaine:

LOCATION: Southeast of Saumur, in the communes of Chaintres, Varrains, and Saumur.

GRAPE VARIETY: Cabernet Franc

TERROIR AND VINEYARD WORK: Chalky subsoil called 'Tuffeau'; a combination of sandy and clay-limestone soils that give the wine its typicity, elegance, and roundness; a typical terroir of the Saumurois.

Average age of the vineyard to produce this cuvée: 25 years. Natural grassing.

Vineyard work: organic and biodynamic - Biodyvin label and Ecocert certification.

VINIFICATION: Manual harvest in crates, sorting table for the harvest before vatting via conveyor belt. Fermentation in stainless steel tanks at a temperature of 16 to 22 degrees to extract the maximum aromas and body; end of fermentations at a temperature of 24 degrees. Maceration for 8 to 10 days, aging in stainless steel and wooden tanks on fine lees without sulfur for 3 to 4 months to maintain all the freshness in the wine.

FOOD PAIRINGS

Croissants with smoked turkey and cheddar

Rolls with tapenade and tuna

Briks with minced meat

Chicken ballotin with crushed pepper

Meatloaf with carrot and green olives

Kefta meatball tagine with raisins

If you like wines from the Domaine des Roches Neuves, you might like wines from [Arnaud Lambert](#) !