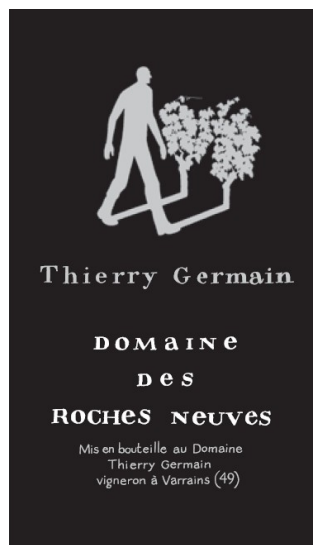


Domaine des Roches Neuves Saumur-Champigny "Terres Chaudes" red 2023

TeRRS
CHAUDES

SAUMUR CHAMPIGNY
Appellation Saumur Champigny contrôlée

PRODUIT DE FRANCE



Product price:

€138.00

Product features:

Area: LOIRE

Winemaker: Thierry GERMAIN

Vintage: 2023

Appellation: Saumur-Champigny

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Cépage dominant: cabernet franc

Alcool: 12,5

Product short description:

92/100 RVF. Crisp fruit, with fine tannins and a nice complexity. To be enjoyed without delay.

Product description:

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

Comments on this

Domaine des Roches Neuves Saumur-Champigny "Terres Chaudes" red 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): 92/100.

Technical sheet written by the domaine:

LOCATION: On the hill of Poyeux and part of the Chaintres pit at the place called Les Dares.

GRAPE VARIETY: Cabernet Franc, 35 to 45 years old on average

TERROIR: Chalky subsoil called tuffeau, a combination of clay-sandy soils with a predominance of limestone. Natural grassing. Yield per hectare 35 to 40 hl for this cuvée.

VINIFICATION: Manual harvest in crates, sorting table before vatting. Fermentation in cement vat since 2006 at a temperature of 15 to 22 degrees, preceded by a maceration of 2 to 5 days until indigenous yeasts begin to work. Vatting for 18 to 22 days, followed by aging for one year on fine lees in 60hl wooden vat and 12hl oval vat. Les Terres Chaudes will not be filtered or fined before bottling.

GASTRONOMIC PAIRINGS

Roasted duckling with spices.

Seven-hour lamb Parmentier.

Lamb tagine with prunes, apricots, and fresh almonds.

Venison with celery fries, quince fondant and turnip, treats with blueberry jelly, jusin mulled wine style.

M'hancha with vegetables.

M'hancha with minced meat.

M'hancha with chicken.

M'hancha with marine flavors.