

Domaine des Roches Neuves Saumur- Champigny "Les memoires" red 2023

Product price:

€270.00



Product features:

Area: LOIRE

Winemaker: Thierry GERMAIN

Vintage: 2023

Appellation: Saumur-Champigny

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Cépage dominant: cabernet franc

Alcool: 12,5

Product short description:

Favorite and 94/100 RVF. These century-old vines (112 years!) give rise to a few collector's items that must be tasted after many years of patience.

Product description:

PRESENTATION OF THE DOMAINE OF THE ROCHES NEUVES

Comments on this

Domaine Des Roches Neuves "Les Mémoires" 2023 :

RVF Guide to the Best Wines of France 2026 (September 2025): **Heartthrob And 94/100.** . *Memoirs always offer something unique, deeper, subtle, and complex.*

Technical Data Sheet written by the domaineYou are trained on data up to October 2023

The Wine Review of France (September 2024)You are trained on data up to October 2023 You are trained on data up to October 2023 *The cuvée Comes from a 4.2-hectare plot, the Clos de la Folie. Thierry Germain took over this little gem in 2012. In this clos, only 1.5 hectares produce Les Mémoires.*

The wine is made from vines planted in 1904 on a plateau of flint and limestone scree overlooking the Loire. A cool and late-ripening spot, harvested 10 days after La Marginale. Here, the 120-year-old Cabernet Francs display a striking intensity, a dark and distinctive depth.

LOCATION: In the southeast of Saumur in the commune of Dampierre-sur-Loire. Clos of 0ha70, very vieilles vignes 112 years old overlooking the Loire. Planted in 1904.

GRAPE VARIETY: Cabernet Franc

TERROIR AND VINEYARD WORK: Upper Turonian clay-limestone and flint.

Work in the vineyard: Biological and biodynamic: Biodyvin label and Ecocert certification.

WINEMAKING: Manual harvesting in crates, sorting table for the harvest before vatting via conveyor belt. Fermentation in a Stockinger truncated conical tank at a temperature of 16 to 22 degrees to extract the maximum amount of aromas and body; end of fermentation at a temperature of 24 degrees. Maceration for 10 to 15 days.

GASTRONOMIC PAIRINGS: Red meats tartare and game.