

# Château de Villeneuve Saumur-Champigny red 2023



**Product price:**

**€84.00**

**Product features:**

Area: LOIRE

Winemaker: Jean Pierre Chevalier

Vintage: 2023

Appellation: Saumur-Champigny

Color: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: cabernet franc

## **Product short description:**

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

## **Product description:**

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

Comments on this:

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**Technical sheet written by the domaine :**

A cabernet franc with crunchy tannins, gently spiced, to be enjoyed now or to be aged for a few years.

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**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 Agriculture 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 casks, the rest in concrete and steel tanks.

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