

Château de Villeneuve Saumur-Champigny "Le Grand Clos" red 2021



Product price:

€192.00

Product features:

Area: LOIRE

Winemaker: Jean Pierre Chevalier

Vintage: 2021

Appellation: Saumur-Champigny

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 94/100

Bettane + Desseauve: 94/100

Wine Advocate (Parker): 89/100

Cépage dominant: cabernet franc

Product short description:

94/100 RVF and B+D. Still a bit young, here is the archetype of a great classic from Saumur-Champigny. For those who are impatient, decanting a few hours before tasting is preferable, even though the balance and freshness of the vintage already make it enjoyable in 2026, the year it leaves the cellars of the Château!

Product description:

PRESENTATION OF CHÂTEAU DE VILLENEUVE
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Château de Villeneuve Saumur-Champigny "Le Grand Clos" red 2021:

Guide Bettane + Desseauve 2026 (August 2025): **94/100**. In this 2026 edition, The daughters of Jean-Pierre Chevalier have been **recognized among the 10 "talents of the year"** : *Château de Villeneuve offers wonderful wines. Cécile and Caroline reflect their father's values: rigorous, passionate, and open-minded. Always organic, the domaine has established itself as one of the very best in the Loire thanks to the work of one man. What pride it must be for Jean-Pierre Chevalier to see his daughters carry on his legacy to reach new heights.*

Guide RVF des Meilleurs Vins de France 2025 (August 2024): **94/100**. *"The 2021 vintage was crafted with balance, showcasing tenderness, finesse, and tension in the Old Vines. Le Grand Clos goes further in terms of body and limestone sensation, with a rare texture softness in this vintage."*

Robert Parker's Wine Advocate (Y. Castaing, June 2024): **89/100**. *The 2021 Saumur Champigny Le Grand Clos exhales aromas of peony, wild strawberries, cherries, and spices intertwined with meaty notes. Medium to full-bodied, fleshy and broad, it's marked by phenols and a firm, rather strict finish. It matured for 24 months in barrels and egg-shaped concrete containers. DRINK DATE 2024-2030.*

Technical sheet written by the domaine:

Grape variety: Cabernet Franc.

Soil: Clay-limestone from the Turonian.

Certified Organic Agriculture by Bureau Veritas

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

Manual harvest: manual in crates.

Winemaking: Total destemming before fermentation, with 28 days of maceration. Manual punching down in 40-hectoliter conical wooden vats. No chaptalization. Feeding of the vats by conveyor belt in respect of the harvest.

Agging: For 14 months, 50% in 12 HL wooden vats and 50% in barrels

Characteristics: This Saumur-Champigny comes from the clos surrounding the château, with a yield for this vintage of 38 hectoliters/hectare.

Remarks: The grapes harvested at maturity offer great finesse of tannins without heaviness, thanks to good yield management and the cultural practices of Organic Agriculture (soils worked without the use of herbicides and chemical fertilizers).

Conservation: 10 years and more.