



MAISON FONDÉE EN 1851

# BOUVET-LADUBAY

## Saumur Champigny Vintage



### **Grapes :**

Cabernet franc, Cabernet Sauvignon, Pineau d'Aunis.

### **Vineyards**

Harvested only in 9 villages in a small area around Champigny village (Souzay, Champigny, Chacé, Dampierre, Montsoreau, Parnay, Turquant, Saint-Cyr en Bourg, Varrains and Saumur).

### **Wine making :**

The wine remains between 6 and 12 days in the fermentation vat according to the vintage. It is raked and filtered before bottling.

### **Packaging :**

75 cl. traditional Burgundy bottle.  
Spanish or Portuguese natural cork.  
Case of 6 bottles individually protected.  
Luxury gift packaging for 2, 3 or 4 bottles.

### **Tasting notes :**

An intense ruby red, Saumur Champigny is a fresh and generous wine which flavours linger. Red berry aromas bring to mind raspberry or violets. 3-4 years old, Saumur Champigny is best enjoyed at room temperature.