

# SAUMUR (CHAMPIGNY): DOMAINE FILLIATREAU

## Style

Dry, Red

## Region

Loire

## Producer

Fredrik Filliatreau

## Appellation:

Saumur Champigny in the central Loire valley.

## Cépage

100% Cabernet Franc

## Tasting Note:

This wine exhibits a classis cut pepper nose. The palate displays a fine extraction of ripe, red-berry fruit offset by some cool, mineral nuances and supple tannins.

## Serve

Simple savoury dishes such as poultry or grilled lamb. It should be enjoyednlightly chilled, especially in warm weather.

## Cellarage

Drinks very well when young but will age gracefully for 2-3+ years.

## Vinification

Very ripe grapes are hand-harvested, de-stemmed and vinified in ultra modern thermo-regulated stainless steel vats.

## History

The Filliatreaus are renowned for having modernised wine making in the Saumur and Saumur Champigny regions, producing vibrant wines with excellent fruit characteristics. This particular cuvée was originally marketed as Jeunes Vignes to allude to the wines bright acidity and supple tannins. Now that the vines are a quarter of a century old and the wine has developed a large and loyal following, this epithet has been dropped. It is extremely popular on the Paris restaurant market and is becoming increasingly well known in the UK.

“Fredrik Filliatreau is among the Loire's most prominent young winemakers.”

Wine Spectator

