

SAUMUR CHAMPIGNY: LA GRANDE VIGNOLLE

Style

Dry, Red

Region

Loire

Producer

Fredrik Filliatreau

Appellation

Saumur Champigny in the central Loire valley.

Cépage

100% Cabernet Franc

Tasting Note:

A mid-weight, ripe, rounded Cabernet Franc. A wonderful concentration of brambly fruit is underpinned by supple tannins.

Serve

Charcuterie, Poultry and Goat's Cheese. It is best enjoyed lightly chilled especially in warm weather.

Cellarage

Drinking well now and should age gracefully for a further 2-5 years.

Vinification

The key to this wonderfully fruit driven wine is rigorous grape selection that can only be obtained by hand harvesting. The grapes are de-stalked and fermented in modern, thermo-regulated stainless steel vats prior to a light filtration and a spring bottling.

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.

La Grande Vignolle is an ancient troglodytic site, overlooking new vine plantings and the river Loire.

"Fredrik Filliatreau is among the Loire's most prominent young winemakers."
Wine Spectator

