CACHET WINE

Saumur Champigny, Clos du Château de Parnay

Code PARN010

Elegant, soft and yet intense Cabernet Franc

Tasting Notes:

Blood/ruby red, uplifted and fragrant nose, crushed blackcurrants, touch of mint, herbal, refined. Palate is quite sumptuous, with balanced tannins and a lovely freshness - quite weighty - there is a definite touch of cassis ripeness to balance.



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Specification	
Vinification	Hand picked and sorted grapes, crushed with some de-stemming. Fermented on skins for around 18-20 days with some use of press wine to add weight. Matured in used barrels for around 9-12 months.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Area	Saumur
Type	Red Wine
Grapes	Cabernet Franc
Genres	Organic
Vintage	2017
Style	dry
Body	Rich, bold and robust
Producer	Chateau de Parnay
Producer Overview	Mathias Levron and Régis Vincenot took over Château De Parnay in December 2006. As soon as they moved in, they were able to make use of the experience gained at Château Princé, putting in substantial work both at the vineyard level (increase of the leaf area, trellising, control of yields, etc.) and at the winery level. They wanted to restore Château de Parnay to its former glory, inspired by their illustrious predecessor: Antoine Cristal. The property — located in the Saumur Champigny wine appellation — now covers 35 hectares. The vineyard consists of four plots of land, all located on exceptional clay-limestone soil. The first three plots are located in an area commonly known as la côte, an area straddling the communes of Parnay and Souzay-Champigny. **Read more online**
Closure Type	Cork
Food Matches	Hearty beef stews, grilled white meats and hard cheeses.
Press Comments	Decanter, September 2022, Loire Cabernet France Panel Tasting: 88 points "Evolved red fruit and graphite aromas. Grippy tannins. The finish is long and lean."