

Famille Duveau



VINTAGE	2018
REGION	Loire Valley
APPELLATION	Saumur Champigny
VARIETAL	100% Cabernet Franc
ALCOHOL	14.5%
TERROIR	Limestone-clay soil. Chalky subsoil called "Tuffeau".
INFO	50 Ha (123.50 Acres) total vineyard within 120 different plots. 10.5 Ha. (25.30 acres) devoted to Tradition Saumur Champigny - 10 to 35 year old vines 10 months aging in thermo-regulated stainless steel tanks Unfined / Filtered Sustainable Agriculture Practices - HVE 2, farm certified having high environmental value.

About the Estate:

Belonging to the DUVEAU Family since 1835 (six generations) and now run by Patrice and his son Remy, the Famille DUVEAU vineyard spreads over 50 hectares (123.5 acres) in Saint-Cyr en Bourg and Breze to the South of the Loire river. Perfect, so reputed and ideal terroirs for the Cabernet-Franc in St. Cyr en Bourg, and the Chenin in Breze.

The terroir of limestone-clay soil and sub soils called "Tuffeau" make this area extremely propitious for the cultivation and maturation of the Cabernet Franc (good drainage of water and quickly warming up). Within the vineyard conducted under Sustainable Agriculture principles, 100% green covering and also leaves' removing is performed when necessary. Biodiversity.

Immediately after the harvesting, a very precise hand selection of the grapes is done on a sorting table, just before the destemming, and then the wine undergoes thermo-regulated maceration in stainless tanks for 14 to 18 days. The wine is then aged 10 months in tanks before 100% of the Saumur Champigny production is bottled at the estate.

A recent Wine Enthusiast article from Roger Voss, about "Loire's Cabernet Franc entering a new Era", was pointing out only 3 recommended estates from Saumur Champigny: Dne. Des Roches Neuves, Ch. Du Hureau and... Famille DUVEAU! A fully deserved honor & recognition for Patrice!

Tasting Notes:

Deep dark color. Rather round & silky nose on dark fruits' notes. Fresh and generous palate on very ripe berries & warm fruits notes, with the perfect Cabernet-Franc & terroir racy touch, earthy expression, remaining mellow & long.

"With its classic smoky and red-berry flavors, this wine burst with fruitiness. Tannins give a backdrop to this juicy character that would benefit from further aging." **90 Pts** Roger Voss - Wine Enthusiast Sept. 2020

Food Pairing: Producer P. Duveau suggests grilled chicken & BBQ.

Press Review:

« Tobacco and leather aromas frame a core of dark cherries and plums on this scintillating Cabernet Franc. Give it a slight chill and will be an ideal pairing with grilled ribs, burgers and steaks. » **2**1/2** Dave McIntyre - The Washington Post June 19, 2020