CACHET WINE

Saumur Champigny, Château de Parnay

Code PARN015

Refined, complex and intense Cabernet Franc, with a long finish

Tasting Notes:

This is a wonderfully appealing nose - crushed sweet black fruits such as blackcurrant, blackberry and some redcurrant leaf. Herbal notes inter-laced with softening tannins and a lovely freshness



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Specification	
Vinification	Hand picked, selected grapes. Crushed and fermented in tank at a warmer temperature, transferred into barrel where some press wine was added. Matured for 12 -14 months, then selected barrels used for this wine only.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Area	Saumur-Champigny
Type	Red Wine
Grapes	Cabernet Franc
Genres	Fine Wine, Organic
Vintage	2016
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	rich red meats, grilled lamb, charcuterie and mature cheeses