



CLOS CACHET
the finest French wines

DOMAINE LE PETIT SAINT VINCENT

Saumur Champigny

2021

01

Provenance:
Saumur-Champigny,
Varrains

02

Grape Variety:
100% Cabernet Franc

03

Pairing:
Barbecue, with white meat and
slightly chilled with cheese

04

Serving:
Temperature: 15°C



Vineyard Cultivation:

In the small circle of elite producers in the heartland of Saumur-Champigny in Varrains, the lively, friendly and talented Dominique Joseph is impossible to miss. Fully organically farmed since 1992, the Domaine grows 12 hectares of vineyard perfectly located over 55 different locations. The "Le Petit Saint Vincent" cuvée is from vineyards located on clay and limestone soils or yellow tuffeau with sandy influence. The tuffeau is a yellow limestone unique to Saumur-Champigny.



Vinification:

The organic vineyards are harvested by hand and the grapes are destemmed to undergo their maceration in concrete vats for the blended cuvées and in an oak vat for "Les Poyeux". A low yielding vineyard is always offering wines of great depth and complexity. Once the maceration or infusion is done, fermentation is completed with respect to the fruit. The "Le Petit Saint Vincent" cuvée is then matured for six months on fine lees in a concrete vat before bottling.



Tasting Notes:

On the nose fruity notes arise first with red fruit and it opens up to black fruits and light spice. The palate is charming, round and fruity. Drink now.



Soil Type:

Clay and Limestone



Method:

Organic

Clos Cachet

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Trade Portal

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