

DOMAINE LE PETIT SAINT VINCENT Saumur Champigny 'Les Poyeux' 2018

Provenance: Saumur-Champigny, Varrains

Grape Variety: 100% Cabernet Franc

Barbecue, with lamb cutlets or slow cooked lamb

shoulder

Serving:

Temperature: 16°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. "Les Poyeux" is a single vineyard ideally located with south exposure to the sun. Joseph has one hectare in "Les Poyeux" split into two vineyards growing on yellow sandy soils at the top and on clay and limestone lower on the slope.



Vinification:

Harvested by hand then the grapes are destemmed to undergo their maceration 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, the "Les Poyeux" cuvée is then matured for twelve months on fine lees in French oak barrels and then an extra seven months in a concrete tank.







Tasting Notes:

On the nose, aromas of red and black fruits mingle with light hints of cocoa and truffle. The palate is harmonious and velvety. There is a lot of concentration in this wine but it is nonetheless very ethereal.



Soil Type: Sandy soil



Method:

Organic



