

# DOMAINE LE PETIT SAINT VINCENT Saumur Champigny 'Pélo' 2020

01

**Provenance:** Saumur-Champigny, Varrains

02

**Grape Variety:** 100% Cabernet Franc

03

Pairing:

Barbecue, with lamb cutlets, 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 "Pélo" cuvée is made solely from the oldest vines of the Domaine in the heartland of the Saumur-Champigny appellation, planted on clay soils and tuffeau limestone.



# 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, the "Pélo" cuvée is then matured for twelve months on fine lees in French oak barrels without any new oak used.







### **Tasting Notes:**

On the nose, the beautiful and elegant fruits give way to delicate notes of dry herbs with airy flavours of strawberry and blackcurrant. The palate is structured with fine tannins for a medium to long finish. Drink now



#### Soil Type:

Clay soils and tuffeau limestone



Method:

Organic



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