



TERROIRS The vines for Richard's Saumur-Champigny come from 1.8 hectares located in the villages of Varrains and Dampierre-sur-Loire, with Varrains being one of the most prized Cabernet Franc terroirs in the region. Soils are typically Saumurois, with layers of argilo-calcareous earth covered by gravels and fine, sandy clays.

FARMING All of Richard's vineyards are fully certified AB Ecocert organic since 2013, with farming having been performed completely free of synthetic herbicides, pesticides, and fertilizers since 2009. Harvests are all performed manually, and always into smaller-than-average harvest bins in order to preserve the purity and freshness of the grapes.

GRAPE VARIETALS 100 % Cabernet Franc

VINE AGE Average 50 years old

AVERAGE YIELD 35-40 hl/ha

WINEMAKING Richard prefers a minimalist, hands-off approach to his winemaking, with even, long, classic fermentations performed in vat or barrel. His Saumur-Champigny is fermented and aged for 18 months in used barrique before a bottling performed without fining or filtration and only a minimal addition of sulfur.

TASTING NOTES Deep, classic Saumur-Champigny character of spice and earth yet with an elegant, graceful freshness. Aromas of baked black cherry, black olive, fresh soil, pipe tobacco, and wild herbs.

ANNUAL PRODUCTION Average 600 cases

