

CHÂTEAU DE PARNAY

Saumur “Le Blason de Parnay”



Winemaker

Mathias Levron & Régis Vincenot

Wine Region

Loire Valley

Story

The Château de Parnay is a flagship estate of the AOC Saumur Champigny. The property is located along the Loire River. In 2006, this esteemed property was acquired by Régis Vincenot and Mathias Levron who transformed the land into a jewel of the Loire Valley, as well as becoming Certified Organic since 2013. Mathias' Philosophy is as such: « Good grapes for good wine. We have focused on organic wine process and sustainable farming. To achieve our goals we must watch our vines closely and we must make careful and precise selection of our plants ».

Vineyard

The soil mix of clay and limestone adds distinct qualities to the vines. Situated on Loire River hillsides for 15 years, the vines now have deep roots and follow simple Guyot pruning. With 5,500 vines/ha, the vineyard maximizes both land potential and grape expression.

Vinification

The grapes are carefully picked by hand at harvest. A slow and careful process of maceration is used, done at cooler temperatures to get the flavors just right. The wine is then aged briefly in vats, letting its unique characteristics fully develop before it's bottled.

Tasting Notes

Pale yellow color in the glass. The nose is of exotic fruits notes that bring freshness, and a great combination with the limestone minerality. On the palate, there is a smooth and elegant attack with an expressive fruitiness. The acidity gives this wine a perfect balance with a sparkling and intense palate.

Food Pairing

This wine is ideal with starters like crudités or with fish, shellfish, and goat's cheese.

QUICK FACTS

Variety

100% Chenin.

Aging

Vats.

Farming

Organic certified.

