

CHÂTEAU DE PARNAY

Saumur Champigny “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 were handpicked, followed by a 3-day pre-fermentation cold maceration at 15°C, along with a gentle 12-day extraction and maceration process.

Tasting Notes

Deep ruby color in the glass. The nose is convivial, lively, and youthful with notes of red berry aromas providing an aromatic concerto of strawberries, raspberries, and cherries, soon followed by floral notes of blue iris and violets. The palate is sweet, airy, and smooth like the tuffeau stones of the white Champigny terroir. The balance is between gentle and light with no tannins.

Food Pairing

This wine is ideal with grilled white fish, carpaccio and beef tartare or with soft cheeses.

QUICK FACTS

Variety

100% Cabernet Franc.

Aging

Vats.

Farming

Organic certified.

