

CHÂTEAU DE PARNAY

Saumur Champigny “Coulée du Méridien”

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 vineyard's terroir features a combination of clay and limestone soil. It is strategically located on south-facing terraces, nestled within a fault in the limestone hillside. The vines in this vineyard have been growing for 30 years, and they are trained using the simple Guyot method. The planting density is 9,000 vines per hectare.

Vinification

The grapes are meticulously harvested by hand and then destemmed before the winemaking process begins. During winemaking, there is a maceration period lasting anywhere from 20 to 50 days. The wine undergoes aging in barrels, a process that lasts for a duration ranging between 18 to 24 months.

Tasting Notes

Deep ruby color in the glass. The nose is of black-fruit, liquorice, and roasted notes. The palate is full-bodied and complex that displays finesse and subtlety.

Food Pairing

This wine is ideal with roast suckling lamb, beef aiguillettes and pan-fried ceps, ribs or with ribeye steak.

QUICK FACTS

Variety

100% Cabernet Franc.

Aging

Oak Barrels.

Farming

Organic certified.

