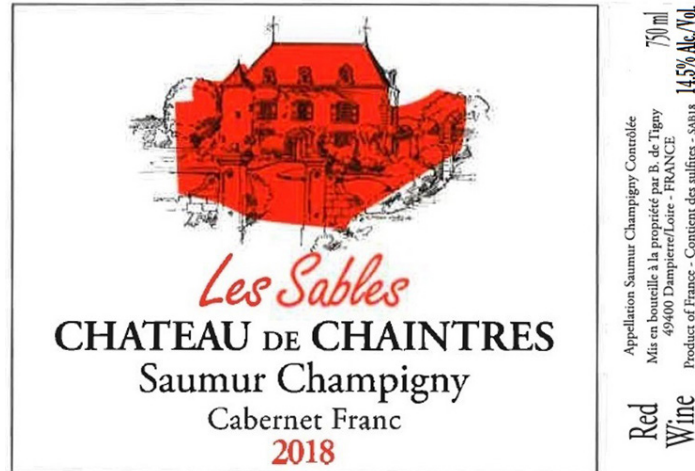


Château de Chaintres



Saumur-Champigny Les Sables



At a Glance:

- **Appellation:** AOC Saumur-Champigny
- **Encépagement:** Cabernet Franc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines planted in the gently sloped, south-facing, 15-ha Clos de Chaintres
- **Soil Types and Compositions:** Sand
- **Vine Age, Training, and Density:** Trained in Guyot and 10-40 years old
- **Average Yields:** 42 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in late September to early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 10-15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wines remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation in stainless-steel tanks
- **Élevage:** 4-5 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining when necessary, diatomaceous earth filtration when necessary
- **Sulfur:** Applied only at bottling, with c. 20 mg/l free sulfur

In The Glass:

Les Sables, from the sandy soils within the Clos, is the domaine's entry-level wine. Remarkably fresh, with fully ripe, snappy red fruits and beautifully integrated tannins, it is a testament to this appellation's capacity for producing elegant Cabernet Franc. This wine epitomizes a favorite descriptive term of Jean-Philippe's old colleague Philippe Gilbert: "digeste"—meaning, literally, "digestible," but with a strong connotation of appetizing harmony. It's the kind of wine that just feels good to consume.