

Château de Chaintres



Saumur-Champigny Vieilles Vignes



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:** Tuffeau chalk
- **Vine Age, Training, and Density:** Trained in Guyot and 50-80 years old
- **Average Yields:** 42 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in late September to early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in open-top tronconic oak foudres and stainless-steel tanks. Cuvaison lasts c. 30 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:** 8 months in stainless-steel tanks (50%), tronconic oak foudres, and neutral oak demi muids.
- **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:

The vines that plunge the deepest into the tuffeau below are bottled separately, with the Vieilles Vignes cuvée comprising parcels ranging from 50 to 80 years of age. Despite the expected increase in concentration and structure with this wine compared to Les Sables, the same sense of freshness permeates this wine—making it “très digeste” indeed. Tannins are again graceful, but the underlying minerality is more assertive here, contributing a salty-savory edge absent in the more fruit-driven Sables.