



## HOUSE OF TOWNEND

### Saumur Champigny, Château de Parnay

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Price	£38.50
Code	PARNO15

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Refined, complex and intense Cabernet Franc, with a long finish

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#### Tasting Notes:

This is a wonderfully appealing nose - crushed sweet black fruits such as blackcurrant, blackberry and some redcurrant leaf. Herbal notes inter-laced with softening tannins and a lovely freshness

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Specification	
<b>Vinification</b>	Hand picked, selected grapes. Crushed and fermented in tank at a warmer temperature, transferred into barrel where some press wine was added. Matured for 12 -14 months, then selected barrels used for this wine only.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Loire Valley
<b>Area</b>	Saumur-Champigny
<b>Type</b>	Red Wine
<b>Grapes</b>	Cabernet Franc
<b>Genres</b>	Fine Wine, Organic
<b>Vintage</b>	2016
<b>Style</b>	dry
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Chateau de Parnay
<b>Producer Overview</b>	Mathias Levron and Régis Vincenot took over Château De Parnay in December 2006. As soon as they moved in, they were able to make use of the experience gained at Château Princé, putting in substantial work both at the vineyard level (increase of the leaf area, trellising, control of yields, etc.) and at the winery level. They wanted to restore Château de Parnay to its former glory, inspired by their illustrious predecessor: Antoine Cristal. The property — located in the Saumur Champigny wine appellation — now covers 35 hectares. The vineyard consists of four plots of land, all located on exceptional clay-limestone soil. The first three plots are located in an area commonly known as la côte, an area straddling the communes of Parnay and Souzay-Champigny. <a href="#">Read more online</a>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	rich red meats, grilled lamb, charcuterie and mature cheeses