HOUSE OF TOWNEND

# Saumur Champigny, Clos du Château de Parnay

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| **Price** | £24.99 |
| **Code** | PARN010 |

Elegant, soft and yet intense Cabernet Franc

**Tasting Notes:**

Blood/ruby red, uplifted and fragrant nose, crushed blackcurrants, touch of mint, herbal, refined. Palate is quite sumptuous, with balanced tannins and a lovely freshness - quite weighty - there is a definite touch of cassis ripeness to balance.



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| Specification | |
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| **Vinification** | Hand picked and sorted grapes, crushed with some de-stemming. Fermented on skins for around 18-20 days with some use of press wine to add weight. Matured in used barrels for around 9-12 months. |
| **ABV** | 13% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | France |
| **Region** | Loire Valley |
| **Area** | Saumur |
| **Type** | Red Wine |
| **Grapes** | Cabernet Franc |
| **Genres** | Organic |
| **Vintage** | 2017 |
| **Style** | dry |
| **Body** | Rich, bold and robust |
| **Producer** | Chateau de Parnay |
| **Producer Overview** | 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. **Read more online** |
| **Closure Type** | Cork |
| **Food Matches** | Hearty beef stews, grilled white meats and hard cheeses. |
| **Press Comments** | Decanter, September 2022, Loire Cabernet France Panel Tasting: 88 points "Evolved red fruit and graphite aromas. Grippy tannins. The finish is long and lean." |