

# Les Hauts Buts Saumur-Champigny



**Grape Variety:** 100% Cabernet Franc

**Terroir:** 0.7 hectares of vines averaging around 35 years of age, located on the Souzay-Champigny plateau, at the heart of the appellation and its iconic tuffeau limestone soils. South / South-East exposure

**Vineyard:** Vineyard work follows the same practices as the rest of the estate: alternate row cultivation, with one row grass-covered. This encourages moderate competition with grass and promotes biodiversity. The vine row (cavaillon) is worked year-round to facilitate manual work and to prevent excess moisture around the vines, thereby limiting disease pressure

**Winemaking:** Mechanical harvesting with sorting and destemming at the winery. Maceration and alcoholic fermentation are carried out with minimal intervention and gentle extraction, using a few punch-downs and cap irrigations over three weeks in stainless steel tanks. After devatting, fermentation is completed partly in stainless steel tanks and partly in a sandstone egg

**Ageing:** One year of ageing, with 70% in stainless steel tanks and 30% in an oval sandstone vessel, followed by a few months of bulk ageing prior to filtration and bottling

**Cellaring Potential:** Around 10 years

## Food & Wine Pairing

*Round, generous and silky-textured, it pairs beautifully with crispy pinsas, mushroom-based dishes, grilled red meats, and wine-based sauces.*