



# DOMAINE DE ROCFONTAINE

## AOC SAUMUR-CHAMPIGNY

Website: [www.intvin.com](http://www.intvin.com)

**THE SAUMUR-CHAMPIGNY AOC** Although the vine has been cultivated here for centuries, if not millennia, the Saumur-Champigny we know today is very much a modern creation. The Saumur-Champigny appellation was created in 1957. There are just eight communes qualifying for Champigny, closely concentrated to the southeast of the city of Saumur itself, on the south bank of the Loire

This wine is a fresh, mineral-stony-perfumed red which makes **lovely summer drinking.**



**THE ESTATE** The Domaine de Rocfontaine is a three-generation family domain. It is composed of 20 acres split up into 20 differents parcels. Each parcel is separately vinified in little vats of 50 or 60hl to preserve the parcel character until blending. The domain produces 6,000 cases per year.

**SOIL** Clay and Limestone-tuffeau, outcrop that runs along the Loire river for miles. Tuffeau (tufa-stone) is a marine sedimentary rock. Indeed, the Loire Valley formed the floor of a vast sea 90 million years ago. Over the millennia, sediment from the sea floor, comprising fossilized living organisms and sand particles, became compressed to form what is now known as Tuffeau stone. During the 16th and 17th centuries, the stone, a creamy colored limestone, was quarried for building some of the great monuments and châteaux of the Loire. This type of soil lends the cabernet franc grapes juicy flavors and good acidity.

**GRAPE** 100% Cabernet Franc

**CABERNET FRANC** might be described as the feminine side of Cabernet Sauvignon. It is subtly fragrant and gently flirtatious rather than massively muscular and tough in youth.

No-one was very sure of the exact relationship between Cabernet Sauvignon and Cabernet Franc until 1997 when some of the pioneers of DNA typing techniques as applied to grapevines established what any child could have guessed: that Cabernet Sauvignon is the progeny of Cabernet Franc and Sauvignon Blanc.

**MANUAL HARVEST** for a selection of the best fruits.

**WINEMAKING** After destemming, sorting of the best berries and fermentation, malolactic fermentation at 68F during 4 months. Maturing in vats.



The famous Loire Chateaux were built with the same limestone that you can found in the soil of Saumur-Champigny.

