



DOMAINE LA PERRUCHE

TERROIR DE CRAIE 2023

AOP Saumur-Champigny

A PRECISE. MINERAL EXPRESSION OF SAUMUR-CHAMPIGNY. COMBINING FRESH CABERNET FRANC FRUIT WITH ELEGANCE, STRUCTURE AND THE DISTINCTIVE CHARACTER OF THE ESTATE'S CHALK TERROIR.

Cabernet Franc 100%

TASTING NOTES

Ruby in colour with purple highlights. The nose is elegant and lifted, with fresh raspberry and red-fruit aromas. The palate is light yet structured, showing juicy fruit, freshness and a fine mineral character, finishing with poise and balance.

FOOD PAIRINGS

A versatile partner for grilled meats, charcuterie and dishes in sauce, while its freshness also works beautifully with grilled tuna or salmon, mushroom dishes and soft-ripened cheeses.

TERROIR

A blend of three parcels rooted in 'perruche' stones over tuffeau limestone. This chalk-based terroir gives the wine its distinctive mineral expression, freshness and fine structure.

VINIFICATION

Grapes are tasted in the vineyard to assess ripeness before being carefully sorted after harvest. A 15-day temperature-controlled maceration, including an initial pre-fermentation phase, extracts colour and aroma while preserving freshness, followed by 6 months' ageing in vat.

AWARDS & RECOGNITION

Gold Medal – MUNDUS VINI 2025
Bronze Medal – Decanter 2025
HVE Level 3 certified estate



MAISON VINTIQUE

TECHNICAL DETAILS

Product Code	MV-PERO2-2023
Wine Variety	Red
Cuvée	Terroir De Craie
AOP	Saumur-Champigny
Wine Estate / Winemaker	Domaine La Perruche Alain Bordet
Country	France
Region	Loire
ABV	TBC
Vintage	2023
Ageing	6 months in vat
Cellaring	TBC
Bottle Size	75 cl
Closure	Cork
Case Size	6 x 75cl
Serve Temp.	15-16 °C
Allergens	Sulphites
Residual Sugar	TBC
Total Acidity	TBC
pH	TBC
Organic	TBC