



DOMAINE LA PERRUCHE

CLOS DE CHAUMONT 2023

AOP Saumur-Champigny

A CHARACTERFUL SAUMUR-CHAMPIGNY FROM THE HISTORIC CLOS DE CHAUMONT. COMBINING RIPE CABERNET FRANC FRUIT, FRESHNESS AND REFINED STRUCTURE.

Cabernet Franc 100%

TASTING NOTES

Bright ruby in colour, with an expressive nose of ripe cherry, raspberry and dark berries, lifted by subtle floral notes and a gentle peppery spice. The palate is fresh and supple, with juicy red fruit, fine-grained tannins and a chalky mineral edge. Elegant rather than heavy, it finishes with freshness, finesse and a lingering savoury note.

FOOD PAIRINGS

Ideal with herb-roasted lamb, duck breast, grilled beef or slow-cooked pork. Its freshness also works beautifully with mushroom dishes, charcuterie and creamy or soft-ripened cheeses, particularly Loire goat's cheese. Clos de Chaumont is also paired locally in Saumur with rillauds and red berries.

TERROIR

Clos de Chaumont is rooted in stony clay soils with flint, a terroir well suited to producing structured, age-worthy Cabernet Franc. The parcel forms part of Domaine La Perruche's hillside vineyards in Montsoreau, at the heart of the Saumur-Champigny appellation.

VINIFICATION

Carefully selected grapes are sorted before fermentation, followed by 12–18 days of maceration at 22–29°C. Gentle extraction preserves fruit and freshness, before 6–8 months' ageing in stainless-steel vats.

AWARDS & RECOGNITION

Gold Medal – Concours Général Agricole 2025
HVE Level 3 certified estate



MAISON VINTIQUE

TECHNICAL DETAILS

Product Code	MV-PERO3-2023
Wine Variety	Red
Cuvée	Clos de Chaumont
AOP	Saumur-Champigny
Wine Estate / Winemaker	Domaine La Perruche Alain Bordet
Country	France
Region	Loire
ABV	13%
Vintage	2023
Ageing	6–8 months in stainless-steel vats
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