DOMAINE
LA PERRUCHE

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CLOS DE CHAUMONT 2025

AOP Saumur-Champigny



MAISON VINTIQUE

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

Cabernet Franc 100%

TASTING NOTES

Clear, bright ruby red in colour. An expressive, spicy nose reveals aromas of ripe red fruit and dark berries. The palate is luscious and powerful, balanced by freshness and a lovely tannic structure.

FOOD PAIRINGS

An excellent accompaniment to white meats, grilled or slow-cooked red meats, game and soft cheeses. Its fruit-driven character and structured palate make it particularly well suited to grilled beef, roast lamb and dishes served with rich sauces.
Clos de Chaumont is also paired locally in Saumur with rillauds and red berries.

TERROIR

Clos de Chaumont is rooted in stony, flinty clay soils in the heart of the Saumur-Champigny appellation. Domaine La Perruche's vineyards occupy two distinct plateau sites overlooking the Loire, benefiting from favourable sun exposure and natural protection against spring frosts. These conditions contribute to the production of structured wines with excellent ageing potential.

VINIFICATION

Carefully selected grapes undergo 12–18 days of maceration at 22–29°C, with gentle pumping over to extract aromas and supple tannins. The wine is then aged for 6–8 months in stainless-steel vats, preserving its fruit character and distinctive terroir.

AWARDS & RECOGNITION

HVE Level 3 certified estate

TECHNICAL DETAILS

Product Code	MV-PER03-2025
Wine Variety	Red
Cuvée	Clos de Chaumont
AOP	Saumur-Champigny
Wine Estate / Winemaker	Domaine La Perruche Alain Bordet
Country	France
Region	Loire
ABV	13.5%
Vintage	2025
Ageing	6–8 months in stainless-steel vats
Cellaring	5 Years
Bottle Size	75 cl
Closure	Cork
Case Size	6 x 75cl
Serve Temp.	15-16 °C
Allergens	Sulphites
Residual Sugar	0.5 g/L
Total Acidity	TBC
pH	TBC
Organic	TBC

The technical information on this wine is correct to the best of our knowledge at the time of publication. This information may be subject to change according to vintage