



DOMAINE DES CLOSIERS

Saumur Champigny

Gling ! 2024

The estate

The Domaine des Closiers is located in Parnay, in the heart of **Saumur Champigny** appellation.

The « closiers » were the winemakers who worked in enclosed vine plots and who lived in the troglodyte caves by the front of the slope.

The estate spans 24 hectares on a clay and limestone soil. The vines are 35 years old on average. Nestled on the slope of a limestone cliff, the plots of the estate express all the richness and nobility of the Saumur Champigny terroir.

To further its commitment to biodiversity, the estate has been certified organic (Ecocert) since 2023. Particular care is devoted to both the soil and the vines.

Gling ! cuvée

The *Gling !* cuvée is crafted from a blend of our finest Cabernet Franc parcels located on the slopes of Parnay. The limestone soils bring both richness and finesse to the wine.

Vinified primarily in stainless steel vats, *Gling !* perfectly illustrates the expression of the Saumur-Champigny terroir, resulting in a light, fruity and delightful wine.

The grapes are harvested by hand and undergo four successive sorting stages before being fully destemmed. They are then cooled in a cold room before vatting for a cold pre-fermentation maceration. Total maceration lasts around one month.

The wine is then aged for 8 months, predominantly in stainless steel vats, to refine the Cabernet Franc while preserving the cuvée's fresh and fruity character.

No products are added throughout the winemaking process, apart from small amounts of SO₂ to ensure the stability of the wines, particularly during transport.



Origin : *Saumur Champigny*
Grape : *Cabernet franc*
Alcohol : *12 % Alc. / Vol.*
Harvest : *Handpicked*
Ageing : *Stainless steel vats (90%), Barrels (10%)*
Total acidity : *3,55 (g H₂SO₄ / L)*
Vol acidity : *0,33 (g H₂SO₄ / L)*
Energetic value : *68 Kcal - 285 KJ / 100 mL*