



DOMAINE DES CLOSIERS

Saumur Champigny

Bay Rouge 2020

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.

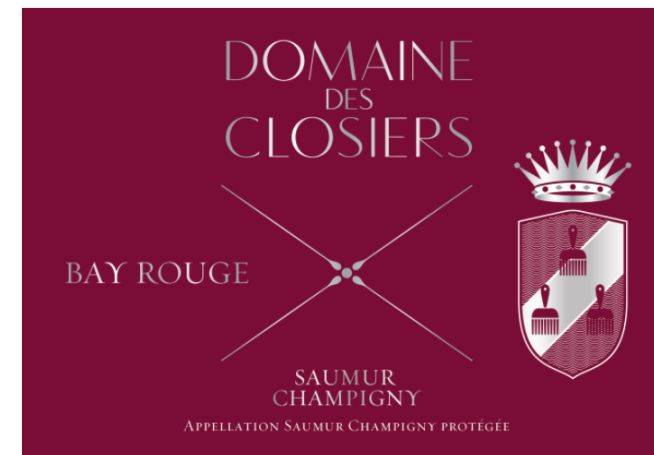
Bay Rouge cuvée

The Bay Rouge cuvée comes from our eponymous plot planted with old vines averaging 50 to 60 years of age. The limestone soils bring both richness and remarkable finesse to the 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 prior to vatting for a cold pre-fermentation maceration. Total maceration lasts around one month. The wine is subsequently transferred by gravity into new oak barrels, where it is aged for 36 months (100% new oak barrels).

Micro-oxygenation during ageing refines the Cabernet Franc while enhancing its structure, depth and character.

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



Origin : *Saumur Champigny*
Grape : *Cabernet franc*
Alcohol : *13,5 % Alc. / Vol.*
Harvest : *Handpicked*
Ageing : *New barrels*
Total acidity : *3,94 (g H2SO4 / L)*
Vol acidity : *0,69 (g H2SO4 / L)*
Energetic value : *77 Kcal - 317 KJ / 100 mL*