

# Estate

*Roger*



*Champault*



## Our company :

Type of company: Indenpendant wine-grower

Region, location: Loire Valley

Grape Varieties: Pinot noir, Sauvignon blanc

Appellation: Sancerre - Menetou-Salon

Volume/Bottles: about 155 000 bottles

Growing: Traditional

The estate's history began around the 17th century. Claude and Laurent took over their father, Roger Champault. And they are now running this family business.

They also modernized the viticultural and winegrowing facilities by using thermoregulated stainless steel tanks in the cellar.

Laurent and Claude are now the two owners of this beautiful inheritance.

Planted on slopes with renown aspects and terroirs, the estate stretches over 20 hectares.

Thanks to their efforts and to the quality of their wines, the white cuvée Les Pierris 2008 was granted the great honor to be served at the wedding of the Princess of Sweden.

## Red Menetou-Salon

Grapes: 100% Pinot Noir

Average age of the vines: 30 years old

Soil: Clayey limestone giving suppleness and complexity

Winemaking: The yield, about 55 hl/ha, is obtained thanks to the disbudding and the removing of green bunches of grapes. Grapes are totally destemmed with a maceration of 8 to 10 days giving a fruity wine. The maturing is made 100% in vats.

Total Production: 3 600 bottles

Packaging : cases of 6 or 12 bottles

Corking : cork



## Le Parrassy

Alcohol: 12.5%/vol

Sugar: 0,0g/l

Total acidity: 3g/l

Tasting Notes: this wine presents a well colored robe. It expresses bouquet reveals aromas of red fruits (rasberry, blackberry, ...) Tannins are supple and greedy.

Food pairing: cooked meats, grilled meats, cheeses, wine strawberries.

Ideal serving temperature: 14-15°C

Cellar potential: 4 years average to preserve the nuances of red fruits of Pinot Noir.

A space is provided for your bar-codes or personal information on our back-label.

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"High Environmental Value" certificate, HVE Level 3, certified by OCACIA n° VCE-3-125-1V1