

CHATEAU DE HUREAU SAMUR-CHAMPIGNY, CUVÉE TUFFE



100% Cabernet Franc. Lovely deep ruby color. Forward, with fruity aromas of blackberry, raspberry & fine herbs. Huge depth of fruit. Powerful, but restrained. Well integrated, dense tannins with nicely rounded mouth feel. Rich and supple, with a long finish. Very versatile at the table & highly enjoyable with a slight chill.

The estate's largest cuvee, from young and old vines (some as much as 70 years old), and diverse terroirs, all characterized by the "tuffeau" (tufa/limestone), a kind of soft chalk from the Cretaceous period (146 to 65 million years ago). The underlying tuffeau is the overriding factor in Saumur-Champigny's distinctive quality; it also provides the name for this beautiful red. An easy-drinking Cabernet Franc, with plenty of Champigny character.

The vines receive the most meticulous care: short pruning, grass grown between the rows, plowing of the rows, bud-thinning in spring and bunch-thinning in summer. 75% are handpicked, with selection both at the vine and on a sorting table. The grapes get a long maceration (25 to 30 days) then spend 10 to 20 months in tank. The vineyards include some of the best terroirs of the appellation ('La Corde', 'les Fevettes', 'Fiefs Garniers', 'les Gruches'). It is of course the 'tuffeau' that distinguishes the terroir.

The Château du Hureau is located in the small town of Dampierre sur Loire, about four miles east of Saumur and 15 miles west of Chinon. The Château is set into the chalk cliffs, which also house the cellars. Behind the Château sits the winery carved out of the limestone cliffs in the 13th century and overlooking the Loire river. Its name 'hureau' denotes an old wild boar. The cellars, originally quarried for stone in the thirteenth century, are used for winemaking, elevage and storage. Philippe has gradually moved the domaine to organic farming. 50 acres over 21 separate vineyard plots are spread around the towns of Dampierre Sur Loire, Souzay, Champigny and Saumur and are planted with Cabernet Franc.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CHATEAU DE HUREAU SAMUR-CHAMPIGNY, CUVÉE TUFFE

100% Cabernet Franc. Fruity aromas of blackberry, raspberry & fine herbs; huge depth of fruit; powerful but restrained; dense tannins with nicely rounded mouth feel.

Shelf Talker:

CHATEAU DE HUREAU SAMUR-CHAMPIGNY, CUVÉE TUFFE



100% Cabernet Franc. Lovely deep ruby color. Forward, with fruity aromas of blackberry, raspberry & fine herbs. Huge depth of fruit. Powerful but restrained, well integrated, dense tannins with nicely rounded mouth feel. Very versatile at the table & highly enjoyable with a slight chill. From young & old vines & diverse terroirs, it's an easy-drinking Cabernet Franc, with plenty of Champigny character.

AN EASTERLY WINE SELECTION