

Roger



Champault

Our company :

Type : independant wine grower

Region: Loire Valley

Grapes varieties : Pinot noir (red wines),
Sauvignon (white wines)

Appellation: Sancerre - Menetou-Salon

Volume : around 155 000 bottles / year

Method : traditional

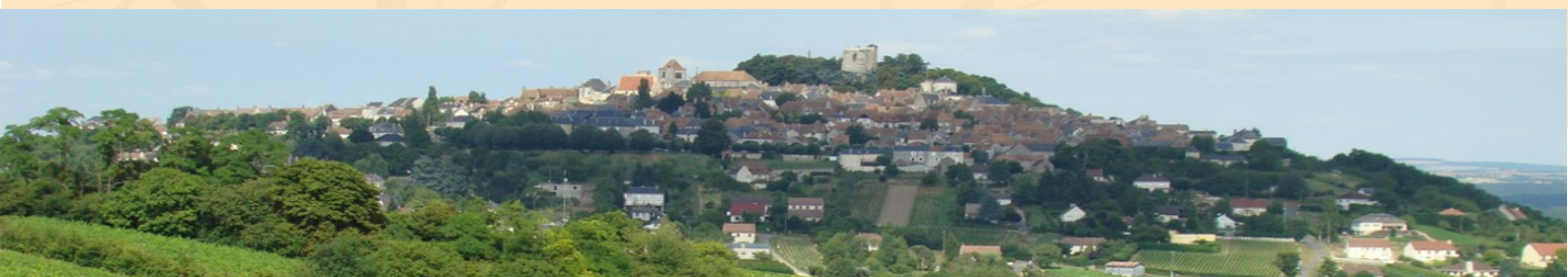
The estate's history began around the 17th century.

Claude and Laurent took over their father Roger Champault in 1996, 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. Claude and Laurent are now the two owners of this beautiful inheritance.

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

Thanks to their efforts and to the quality of their wines, the cuvée white Sancerre « Les Pierris » 2008 was granted the great honor to be served at the wedding of the Princess Victoria of Sweden in June 2010.



RED SANCERRE LA PERPETUELLE

Grape: 100% Pinot Noir

Age of the vines : 50 years old.

Soil: clayey limestone. Very good terroir for the Pinot noir, giving fleshy wines.

Winemaking: the name « La Perpetuelle » comes from the continual wine's maturing by vintage blending. This cuvee is aged in 400L oak barrels. From a year to the next, the wine is removed from the cask for a third of its volume at the time of bottling. Then, the missing is completed by the next vintage. This process began in 1995. The « base wine » was our cuvee « Côte de Champtin ».

Production: 300 bottles.

Packaging: cases of 6 or 12 bottles



Alcohol : 12.5%/vol

Sugar : 0 g/l

Total Acidity : 3.5g/l

Tasting notes: a dark red with orange hues, lightly tile-red. The nose, very complex, offers some notes of orange peel (liquorice, cherry, prune, toast). After aeration, a quick evolution on menthol notes. The mouth is supple with harmonious tannins thanks to the barrel ageing.

Food pairing : cheeses, game.

Ideal serving temperature : 16-17°C

Cellar potential : 18 months. The cellar potential is limited because of vintage's blending.



Exploitation de Haute Valeur
Environnementale Niveau 3
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