



L'Épanouie Saumur-Champigny

Region

AOP Saumur-Champigny

Winemaker notes

The commune of Turquant is one of the most easterly growing zones within Saumur-Champigny, with close proximity to the river. Soils are comprised of soft limestone called "tuffeau" which is known for its ability to regulate moisture during the growing season. This expression of Cabernet Franc is refined, polished with a great deal of finesse.

Viticultural Notes

A blend of vineyard parcels from across the estate. Vineyards are a minimum of 28 years old and planted on tuffeau soils. Grapes are machine harvested.

Vintage Notes

2018 Vintage: One that gave the vignerons the best of both worlds - quality and quantity. After two back-to-back years with devastating spring frosts, 2018 yields were not impacted by these weather hazards. The spring with mild with normal rainfall patterns setting up a balanced flowering and fruit set. June brought some heavy rains which led to the development of mildew in some areas. The remainder of the growing season was warmer and drier than average resulting in wines with high ripeness levels for a cool-climate area. The Cabernet Francs in this vintage are well-rounded with distinctive, velvety tannins.

2017 Vintage: The spring got off to an early start, which proved to be the demise of many throughout the Loire when hard frosts hit the region, with some areas being hit more severely than others. Vignerons saw anywhere from 20 to 60% loss depending on the site and variety. Despite the low yields, quality was very good. The growing season was warm and harvest began two weeks earlier than normal. Wines are concentrated but balanced by elegant acidities and round supple tannins.

2016 Vintage: Despite the losses from spring frosts, the vintage would be characterized as a classic one. A mild spring forced an early bud break which was later impacted by frost reducing yields across the region. The early summer was more wet than usual, with conditions drying up in August and into September. The higher than average rainfall in the early summer set up water tables well so that drought conditions were minimized, thanks in part to the water retaining capacity of tuffeau soil. Temperatures were moderate throughout the season, compared to the warmer than average 2015 vintage, which gave optimal ripeness levels with bright acidities and good long-term aging potential.

2015 Vintage: This vintage was certainly one for the record books in the Loire. The winter was a little more mild than average with a slightly below average amount of rainfall. The spring gentle and mild, with no adverse weather hazards (frost or hail) to speak of, setting the season up for a strong start. The summer was hot with periodic rain storms keeping water tables flush and vines free from any drought stress. Overall the temperatures were hotter than average. Come harvest, some heavy rains threatened to dilute flavours and promote some mildew growth, but cool fall breezes prevented this from happening. The wines show good concentration, balance and a bright juiciness with ample ripeness thanks to the sunny, warm growing season.

Wine	L'Épanouie Saumur-Champigny
Estate	Domaine des Coutures
Varietal	100% Cabernet Franc
Region	AOP Saumur-Champigny
Vine Age	28-35 years
Soil	Tuffeau (Soft Limestone)
Farming	Sustainable/Traditional Viticulture
Fermentation	100% destemmed fruit. Stainless steel fermentation using temperature control.
Aging	Aging in stainless steel.
Alcohol	12.5%
Imported QTY	40,000 bottles