



CHÂTEAU DU HUREAU

SAUMUR-CHAMPIGNY

CUVÉE TUFFE

Enjoying a dramatic site overlooking the Loire, with a chalk cliff rising behind it, the chateau is a worthy symbol of the quality of its vineyards. 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.

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' (limestone/tufa - a cretaceous chalk) which distinguishes the terroir. 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% hand-picked, with selection both at the vine and on a sorting table.

The Saumur-Champigny comes from 21 different parcels of Cabernet Franc covering some 17 hectares in Dampierre sur Loire, Souzay-Champigny and Saumur. The Cuvée Château du Hureau is made from both old and young vines, some as much as 70 years old. The grapes get a long maceration (25 to 30 days) then spend 10 to 20 months in tank. The resulting wine is rich and supple, with a long finish. It can be cellared with benefit from 2 to 7 years.