

## MATHIEU VALLÉE

## LA FOLIE



La Folie is a Saumur Champigny from fresh terroirs in the village of Champigny. Aged in wooden vats, it is a cuvée driven by red fruits and freshness, with remarkable length.

## Current Vintage: 2022

• Area: 5 hectares

• Grape variety: Cabernet Franc

• **Terroir**: Limestone clay on lacustrine limestone or "Pierre de Champigny" in the village of Champigny. Ludian Eocene era.

• Parcel: 7 plots: Les Mouchards, Les Chalonges, Les Gagneries, Le Vigneau, Clos Linthier, La Maisonnette and La Noue

• Age of vines: From 15 to 50 years

• Harvest: Manual then sorting on the table: from September 26 to 30

• Yield: 37 hl/ha

• Vintage: 2022 is a year marked by a long hot and dry period from May to the end of August. With the arrival of the rains at the end of August, the maturity of the Cabernet Francs accelerated. The harvest therefore took place at the end of September in very good conditions. A remarkable vintage on our terroirs which resist drought well.

• Vinification: Maceration in 50hl concrete vats, without yeasting for 3 weeks. One vat was vinified in whole clusters to bring elegance to this very rich vintage.

• Aging: Malolactic fermentation and aging for 9 months in truncated wooden vats

• Bottling: May 2023, fruit day and ascending moon.

• Alcohol: 13.5%

• **Cultivation**: Organic. Manual tillage, no chemical weeding, no synthetic product, ECOCERT certification since 2007

• Treatments: Nettle tea, rich porridge and very intense fruit.

• **Tasting:** A fruity red wine with accents of black fruits, dynamic and delicious at the same time.

## Château Yvonne

16 rue Antoine Cristal, 49730 PARNAY, France

Tel: 02 41 67 41 29

www.chateauyvonne.fr | contact@chateauyvonne.frw

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