



CHÂTEAU YVONNE

SAUMUR-CHAMPIGNY ROUGE YVONNE

Yvonne Rouge is the original red wine produced at the domaine from the exceptional terroir around Parnay. It's one of the finest Cabernet Francs from the Loire, and has the seemingly indefinite ageing potential of all truly great wines. Certainly enjoyable on release, it will greatly benefit from 3-5 years in the cellar, and continue to improve for many more.

Mathieu Vallée took over Château Yvonne in 2007. Vineyards are farmed organically using biodynamic principles, and all wines are made with natural yeast and minimal intervention in the traditional underground cellars in Parnay. The domaine has long been considered one of the finest in Saumur, a reputation that continues to improve under the careful stewardship of Mathieu Vallée.



WINEMAKER: Mathieu Vallée

REGION: Loire Valley

LOCATION: Saumur-Champigny, Saumur

FARMING: Certified Organic

VARIETY: 100% Cabernet Franc

ANNUAL PRODUCTION: 10,000 bottles

VINEYARD: 3 parcels in Parnay : Les Pierres Blanches Le Bourreau and Le Beaumeray, and one parcel in Turquant : “Château Gaillard”.

VINE AGE: 15 to 50 years

SIZE: 2.5 hectares

TERROIR: Clay limestone soils on Turonian Limestone better known as tuffeau

ELEVAGE: 18 months total. Malolactic Fermentation and élevage in a subterranean cave. 12 months in barrel (20% new) and then assembled “en masse” for 6 months in large foudres before bottling. Unfined and unfiltered

VINIFICATION: Hand harvested. Native yeast. Maceration in 38L wooden tanks for 4 weeks. No thermoregulation, the fermentation starts naturally in the subterranean cave.