

# Saumur Champigny Le Boisclair 2023 6x75cl

Grapes  
100% Cabernet Franc

Region/Appellation  
Saumur Champigny

Alcohol by volume  
12%

Residual Sugar  
less than 1 g/l

pH  
3.62

Total Acidity  
5.25 g/l

Tasting Guide  
  
 Light      Medium      Full

Tasting note printed  
10/01/2026

## Winemaker Notes

Aromatic wines with violet and iris notes that follow on the soft palate, full of finesse and fruity characters.

## Vineyard

1.5ha, 30-year-old organic vineyard, planted on clay-limestone and silt-clay soils.

## Winemaking

De-stemmed grapes are fermented in tanks. Following 10 days of post-fermentation maceration, the wine is then matured in tanks to preserve its fruity profile.

## Vintage

The winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured an excellent harvest potential, confirmed with a flowering that went well. The weather was then rather favorable throughout the summer, with a few episodes of moderately intense heat and a little rain (just what was needed!). The harvest was being prepared quietly when an episode of very hot weather rushed things up somewhat. Maturities progressed dramatically in just a few days. The harvest began on September 13, first at a fairly high pace then more slowly, thanks to the favorable weather conditions which persisted until the end of the month. In the end, the 2023 vintage reveals a nice quality potential. If the wines do not reach the concentration of sunnier vintages such as 2020 or 2022, they present a lot of finesse, elegance and complexity, with alcohol contents that return to the norm.

## Food match

Serve chilled as an accompaniment to an entire meal or with pâtés, grilled fish, red meats, game, cheeses or red berry desserts.

