

PROFILE

An enthusiastic couple, Caroline Meurée and Hervé Malinge are excited to bring their passion to fruition as they work together from vineyard to cellar. The idea is to bring emotion to the forefront with a wine that tastes just the way they like them--fruity and juicy with a true sense of place.

From Caroline and Hervé: "It is with four hands that we write the new history of Domaine des Sables Verts, in Varrains, since 2019. Between enthusiasm and audacity we wish live from our passion, and work as a duo the vines and in the cellar. The idea is to produce wines as we like them, precise and gourmand, to give beautiful feelings."

SPECIFICATIONS

Wine: Saumur Champigny 'Les Poyeux'

Varietals: 100% Cabernet Franc

Appellation: AOC Saumur Champigny

Location: Saumur-Champigny

Vineyard Age: Planted in 1950

Yield: 36 hl/ha

Harvest: Manual, in 2021

Production: 8,070 bottles, 300 magnums

Agricultural Method: Sustainable and Vegan  

Vinification: 28-day maceration and natural fermentation by native yeasts in stainless steel vats, then aging for 12 months. Unfined wine. Light filtration on earth before bottling in August of 2022.

Alcohol: 14%

Acidity: 3.81g/L

Tasting Notes: A wine with a complex nose of red fruits. Ripe (blackcurrant and blueberries), with hints of soft spices. The mouth is velvety and fresh, with a long finish, revealing the aging potential of this vintage.

