



# CHÂTEAU SOUCHERIE

ANJOU – LOIRE VALLEY

## Champ aux Loups 2016

**Appellation:** Anjou villages

**Grape variety:** 100% cabernet franc

**Soil:** Produced from 55 year-old vines. Topsoil of sandy clay to a depth of 20cm then after a 40cm layer of sandy silt lies a one meter depth of silt and sandstone.

**Wine making/Ageing:** Manual harvest in 25kg crates, The grapes are destalked before being placed in barrels. After a phase of cold maceration, fermentation begins naturally. After fermentation the wine is racked off then returned to the same barrels followed by light filtration before bottling. This fermentation takes place in barrels purchased from Château Léoville Las Cases.

**Tasting:** An intense, rich, ruby robe. A slight fruitiness in the nose thanks to the beautiful maturity of the cabernet combined with the freshness associated with this variety when grown on shist soils. Clear, with a subtle appearance of graphite. The mouth is well-balanced with a tight tannic structure but without harshness. Good length at the finish. This is a wine with the potential to lay down for up to ten years.

**Laying down:** 5 to 10 years

**Food pairing:** Serve at room temperature, after 1 hour of opening. This wine is best served with red meats in sauce (rib of beef, etc.), grilled lamb or game birds, as well as cheese.

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