



Antoine Sanzay, Saumur Champigny Rouge, La Paterne, Loire, France 150cl, '2023'

Product code: `6201

PRODUCER PROFILE

Antoine Sanzay is the sixth generation of the Sanzay family to tend their vines. Having studied at the Lycée Viticole at Montreuil-Bellay, he took over the running of the family domaine in 1999.

Antoine's father tragically passed away when he was 10, just as his grandfather was verging on retirement. While Antoine's father was a wine lover, his grandfather was the opposite: what mattered to him was to work the land for a living, with all the grapes sold to the local co-operative. With no solid guidance, Antoine had to start from scratch. And while this obliged him to rely on his wits, it also gave him the freedom to experiment. "I think it can be easier for the children to start with a new name than follow their father's legacy with all the baggage that can come with it," he says. While Antoine may have had to learn on his own, he took inspiration from many great Loire personalities, including Guy Bossard, Jo Pithon, Thierry Germain, Jo Landron, Les Frères Foucault and Bernard Baudry. It was not until 2002 that Antoine made his first vintage, having slowly made the switch to organic practices. By 2011, he was fully organic, and in 2014 became fully certified bio and Ecocert. 2014 was also the first vintage in which he bottled his entire production and ceased selling to the local co-operative, which, prior to that, provided much-needed financial support. Today, there is stylistic continuity throughout the range, with great tension, focus and vibrant fruit harnessed to absolute linear precision. The reds show a brilliantly judged balance between intense crunchy berry fruits, brooding matière, croquant tannic grip and a lingering refined floral element mixed with lovely bite and length.

VITICULTURE

'La Paterne' grapes sourced from four hectares of vineyards located in Varrains, Chacé and St-Cyr-en-Bourg. The vines, planted in 1985, grow at an altitude of 80 metres above sea level and are organically cultivated. Sometimes the plants have to cope with winter extremes (frost) and hot, dry summers. Harvesting usually takes place during a week in mid-September, is manual, in small boxes, with the bunches carefully selected before processing.

WINEMAKING

Destemmed and transferred to concrete vats (undergoing fermentation with native yeasts); not influenced by any kind of additive, only a small amount of sulphite is added so that the wine can stand up for itself and cope with the 30 days of maceration it is subjected to. Aged in concrete tanks for 9 months, unfiltered and unclarified.

TASTINGNOTE

A captivating bouquet of ripe forest fruits—think blackcurrants and wild blackberries—entwines with the delicate perfume of blooming peonies. On the palate, this medium-bodied wine is vibrant and supple, marked by a lively freshness and elegant finesse. Its texture is airy and silky, unfolding into a lingering finish where subtle echoes of rose petals emerge.

FOOD MATCHING

Smoked duck breast with beetroot and labneh, seared tuna with sesame and soy glaze.



TECHNICAL DETAILS

Varieties:

Cabernet Franc 100%

Organic

Features

ABV: 12.5%

Closure: Natural cork

Colour: Red

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 150cl

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