Antoine Sanzay, Saumur Champigny Rouge, Les Poyeux, Saumur, Varrains, Anjou-Saumur, Loire, France (150cl.), 2021

Product code: 6429

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

This 11-hectare estate shines through its commitment to organic farming and respectful winemaking with this fine and well balanced Saumur Champigny that comes from an emblematic 4 hectare plot composed of silico-limestone soil.

WINEMAKING

Hand picked into small crates and carefully sorted upon entry to the cellar. De-stemmed and fermented by natural yeasts and a maceration of around 30 days. Fermented and finished without any additives other than a minimal dose of sulfites. Aged for 15 months in wood; 80% large containers, 50hl tronconic tank and 25hl foudre and 20% small barriques of three to four years.

TASTINGNOTE

A brilliant deep red colour, this is a seductive wine on the nose, ripe raspberry and cherry along with violets and a little herb and spice. Silky and well balanced, refreshing acidity and love fine tannins. The red fruit notes, herbs and spice with a hint of oak continue through to the finish.

FOOD MATCHING

Charcuterie, grilled poultry, pork.

TECHNICAL DETAILS

Varieties:
Cabernet Franc 100%

Features:
Organic

ABV:
13%

Colour:
Red

Oak Ageing
Time: 15 Months
Type: Large Barrels, 50hl Tank, 25hl Foudre, Small Barriques
% wine oaked: 100
% new oak: None

Style:
Still wine

Case Size:
6 x 150cl