Clos du Château de Parnay
Saumur Champigny 2016
Loire Valley, France
$33.95 per bottle  ($407.40 per case)
12 bottles per case

Only 10 items in stock!

ADD TO CART

Structured & Floral

Located along the Loire river on the most reputable clay and limestone terroir of Saumur-Champigny appellation, Château de Parnay has been producing outstanding wines for more than two centuries.

This wine is made from old vine Cabernet Franc and it shows with beautiful notes of ripe red fruits, mint and spices. The palate is structured, silky and very well balanced. The length is exceptional.

Cabernet Franc pairs well with grilled steaks and chops, Portobello mushrooms, green olives, pepper, rosemary, and mint.
About the Winery

Château de Parnay

Château de Parnay is the flagship of the AOC Saumur Champigny. The property is located along the Loire river, classified as UNESCO World Heritage, on the most reputable clay and limestone terroirs of the appellation. The historic property was taken over by Mathias Levron & Régis Vincenot in 2006 with the aim of restoring the nobility of this special place.

Drawing their strength from the authenticity of their values, they now cultivate 50 hectares of vines with the aim of producing exceptional wines in a way that respects the environment. They have been certified organic since 2013.

The Clos of Chemin des Murs is the jewel of the property! Coming from the imagination of it's orginal owner, Antoine Cristal, this Clos was built, planted and cultivated according to an unprecedented technique. On this half hectare of Chenin Blanc, each vine was planted on the north face of a stone wall. Through a hole in the stone the vine crosses through the wall and allowing the grapes to grow facing the southern sunshine. The vine is said to have its ‘foot in the cool and belly in the sun'.