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EDITO

"I was rocked in Saumur-Champigny..."

Amélie NEAU
President of the Syndicate
discusses the strengths and particularities
of the Saumur-Champigny appellation,

You are the first woman president of the Syndicate, what does this commitment represent for you?

I come from a family of Saumur winegrowers which has always defended the values of the collective. When I took over the family estate in 2010, after 10 years of experience in the banking sector, I naturally got involved in certain wine-growing bodies. I gradually took on more responsibilities. Women being rare in this fairly masculine environment and knowing my sense of cohesion, my colleagues were keen to put me forward. What could be more natural for this appellation, which is very open-minded and always a forerunner, than to elect a woman to its presidency.

It must be said that the Saumur-Champigny appellation has always generated dynamism thanks to its being a pioneer in the preservation of biodiversity. When I arrived, there were only about ten winegrowers engaged in organic farming. They are nearly 50 today and many farms are also certified as High Environmental Value. We can only rejoice at this important progress. When I see the evolution of vineyards which have more recently adopted these approaches, I realize that we had a definite head start in 2004 and we want to remain a reference on this subject.



Today, 90% of the wine estate of the Saumur-Champigny appellation has an environmental certification. This makes all the more sense, since our appellation is a major wine tourism destination in the Loire Valley, classified as a World Heritage Site. We have a beautiful appellation, and we are proud to welcome our customers to our vines and our cellars.

How do you see the future of Saumur-Champigny?

In red, of course! Our appellation has a beautiful image that we must continue to develop. We are lucky to be attracting a young generation of winegrowers who are coming up with new ideas and innovative projects. It's a great dynamic and one we can count on. Our winegrowers are united around the powerful value of conviviality. Our collective, ever enterprising and optimistic, knows how to mobilize for more solidarity.

The freshness of the Loire Valley wines is also attractive. Due to global warming, Cabernet Franc develops a beautiful maturity and the limestone terroir of Tuffeau gives our Saumur-Champigny cuvées a lot of finesse. We have always been very proud of the richness of our soil and heritage, and we intend to continue to preserve it and bring it to life with all the passion that drives us.



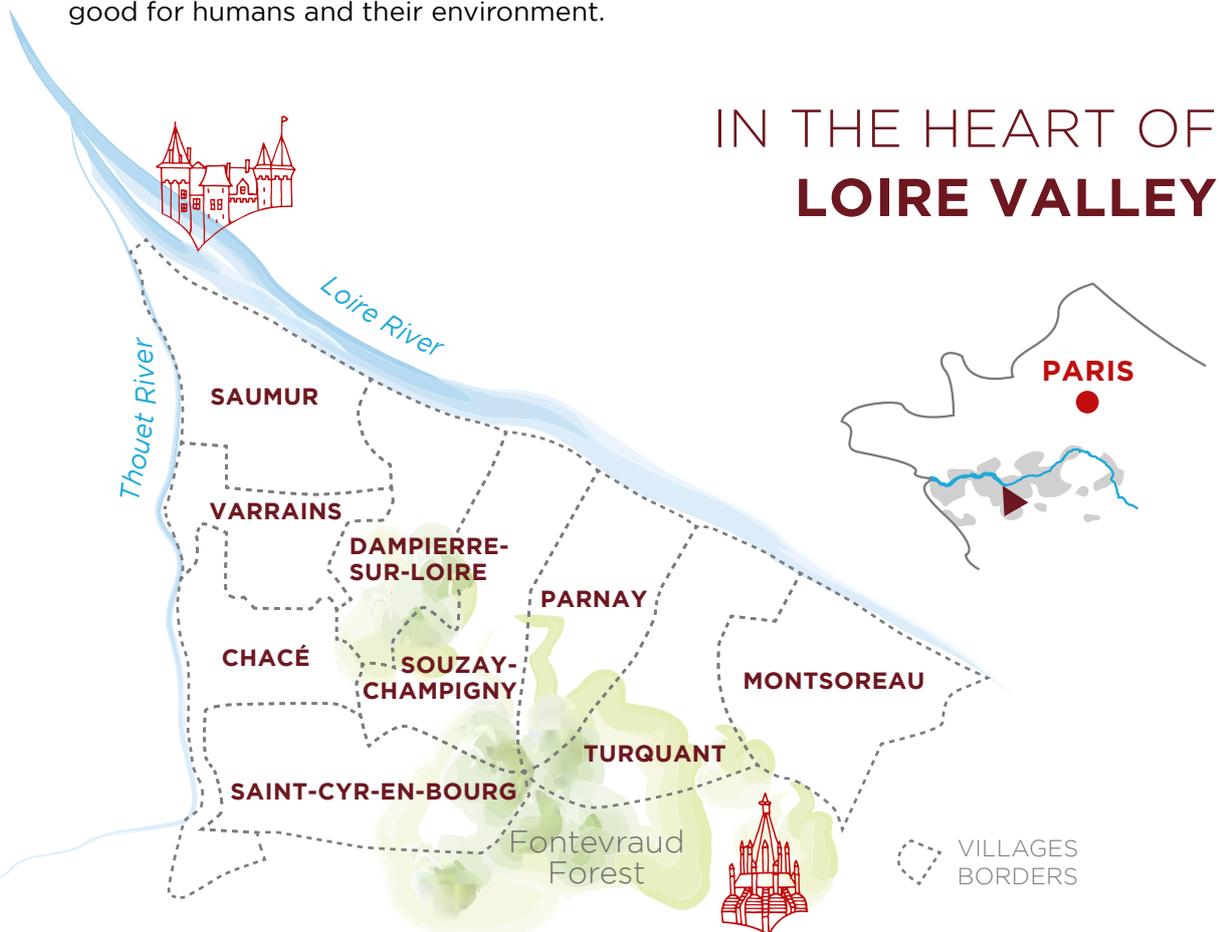
SAUMUR-CHAMPIGNY, **OPEN-MINDED** WINES

From **light wines** with red fruits flavours to **complex wines** from our terroirs, Saumur-Champigny offers a wide diversity of **fruity** and **well-balanced wines**.

In the heart of the Loire Valley, the Saumur-Champigny appellation is endowed with an exceptional terroir. The know-how, passed down from generation to generation flourishes and produces a wide range of red wines, reflecting the creativity of the winemakers.

Nestled between the Loire, the Thouet and the Forest of Fontevraud, the Saumur-Champigny appellation covers nine villages: Chacé, Montsoreau, Parnay, Saint-Cyr-en-Bourg, Saumur, Souzay-Champigny, Turquant, Varrains, and Dampierre-sur-Loire. It brings together 100 active winemakers who work 1,600 hectares of vines (4,000 acres), an area which has been stable for 10 years, and produce an average of 10 million bottles per year.

Mindful of this luck to develop wines on an exceptional terroir, the winemakers have been running a biodiversity program since 2004. A sustainable commitment, naturally good for humans and their environment.





A HUMAN AND COLLECTIVE ADVENTURE

Created in 1957, the Syndicat des producteurs de Saumur-Champigny brings together a hundred winegrowers and winemakers with character. Cooperators or winemakers in their own cellars, producers engaged in environmental certification, their only collective credo: to make you love Saumur-Champigny.

As you might have guessed, terroir and quality are, of course, crucial here, but what makes this appellation a true jewel of the Loire Valley, is its winemakers. Men and women, young and old alike, come together to prove it to you at trade shows and events of all kinds. Meet them and you'll see.

They take every opportunity to meet people through various types of hospitality: bed and breakfast, tasting in the cellar, guided tour of the vineyard, hiking on foot or on a horse-drawn carriage, on a Volkswagen minibus and even on river barges.

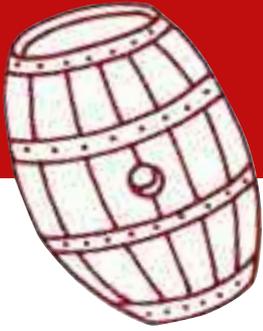
IN FIGURES

THE SAUMUR-CHAMPIGNY AOC

120 WINEMAKERS	9 VILLAGES	OVER 10 MILLION BOTTLES ACROSS 1,500 HA
1957 CREATION OF THE AOC	99% CABERNET FRANC (in vine population terms)	1st AOC OF LOIRE RED WINE IN RESTAURANTS (Symetris 2019)

www.saumur-champigny.com

Go to the website in the winegrowers' directory for further detail.



FROM PAST TO PRESENT...

Because **Saumur-Champigny** became what it is through the years going back to its founders.

Returning to the significant dates of **the appellation**.



The Monks established vines in the region



Richelieu orders Abbé Breton to plant Cabernet Franc vines.



Antoine Cristal builds pierced walls and makes Saumur-Champigny known beyond our borders.



Creation of the AOC Saumur-Champigny in 9 Saumur towns.



Birth of the Cuvée des 100 vignerons.



Registration of the Loire Valley as a UNESCO World Heritage Site. First Grandes Tablées.



Launch of the biodiversity program – a first in France.

THE «CUVÉE DES 100» 30 years of sharing and community spirit.

In 1988, the notion of a collective cuvée was born to ensure the appellation's promotion. Thirty years later, this cuvée has grown impressively thanks to the passion of winemakers who still meet up during the harvest to bring a share of their crop (15kg /ha - 13lbs/acre). The grapes of the appellation's 100 winemakers will be vinified together to create this unique cuvée.

Connoisseurs please note, you won't find the Cuvée des 100 at your local wine boutique or restaurant ! Indeed, the 10,000 or so bottles produced each year are intended for the simple pleasure of tasting and are offered by vinegrowers at events such as the Foulées du Saumur-Champigny or the Grandes Tablées. It is moreover at the Grandes Tablées that the latest vintage is presented each year, among older vintages : yet another chance to see its potential for ageing and its diversity.



© KreaZim



CABERNET FRANC - LOIRE - TUFFEAU

The blend of Cabernet Franc and Tuffeau reveals
the unique personality of our wines.

Here, at the heart of the Loire Valley, the Cabernet franc takes its freshness and complexity from the Tuffeau stone. This limestone rock provides our Saumur-Champigny wines with soft and silky tannins.

Protected from oceanic moisture by the Mauges and the Armorican massif, the Saumurois is a real climatic enclave: its rainfall is low, especially during the late season, and its average annual temperature is relatively high. This microclimate, among the hottest and driest in the Loire Valley, enables wonderful grape varieties to flourish, notably Cabernet franc, the star grape variety.

In terms of its soil, the appellation sits on Turonian: a Cretaceous sediment composed of highly carbonated marly chalk. This clay-limestone soil, composed of Tuffeau (known thanks to the Loire Valley Castles and troglodyte houses), has the capacity to absorb rain and conserve heat from sunlight: two elements which nourish the vine, and help the fruit to mature beautifully. It is this special quality which gave its name to Saumur-Champigny: Champigny, being from the Latin «Campus Ignis», meaning 'fields of fire.'

Above this characteristic limestone floor, the soil is more or less deep before hitting the sub-soil. When there is little soil depth, the wine produced is rather mineral, sensitive and fresher. Conversely, if the soil is deeper, the wine is rich and fleshy, because the roots will draw moisture and freshness. As for the presence of clays in the soil, they bring roundness to the wines, giving them a plumper side.





SAUMUR-CHAMPIGNY WINES, FROM **VINIFICATION** TO **TASTING**

On the cellar'side : In search of the perfect balance.

Each winemaker grows his vines and transforms his wine according to his sensitivity, experience and instinct.

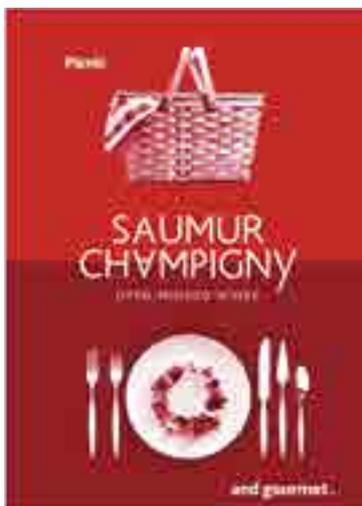
Although three grape varieties are allowed, the real star here is the Cabernet franc, a red grape of the Loire Valley. Thus, almost all Saumur-Champigny wines are produced with 100% of this variety. The specifications authorise two secondary grape varieties up to 15% maximum: Pineau d'Aunis and Cabernet sauvignon, which are increasingly attractive to winemakers.

Known for its authentic character, Cabernet franc requires special attention. It delivers elegant tannins and a welcome acidity, producing wines with natural fruity notes (raspberry, wild strawberry, blackcurrant) and a slightly floral (violet, iris) or spicy note for wines aged in barrels. Saumur-Champigny can sometimes be a light and fruity spring wine, sometimes a powerful wine with impressive ageing potential. The only way of finding out is by tasting them!

When the end of the summer comes, each winemaker prepares to oversee the ripening process. Here, the harvest can be either mechanical or manual. The grapes are sorted and macerated more or less depending on the structure of the desired wine. The skins and pips then gradually fill the juice with their tannins and colour. The yeast microorganisms naturally present on the skin of the grapes then transform the sugar into alcohol. This is known as alcoholic fermentation.

The ageing process then follows, in vats or barrels, from 6 to 24 months. Some racking and bottling later, and it's tasting time!

On the table side: our wines go well with everything, but especially with you.



On the eye: A bright garnet colour with purple hues

On the nose: A note of red fruits, with floral or spicy undertones

On the palate: Supple and direct, its taste reveals fine tannins, resulting in a subtle balance

In texture: A velvety and distinctive freshness

Full-bodied reds, deep and light at the same time.

From «spring» cuvées to savour right away, to wines with the high ageing potential the Saumur-Champigny is multifaceted and goes with a wide range of dishes : from aperitif to desert, from the picnic table to those of the most renowned fine dining restaurants.



WINEMAKERS COMMITTED TO THE ENVIRONMENT AND BIODIVERSITY

The environment has been at the heart of our concerns for **more than 15 years.**

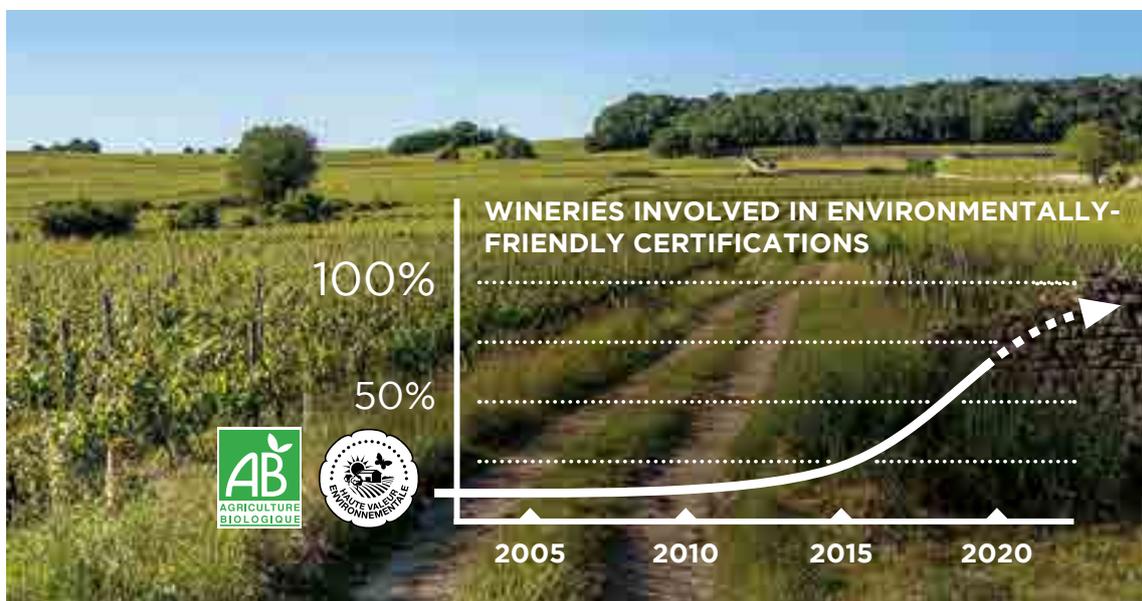
Aware of the richness and fragility of their environment, the winemakers of Saumur-Champigny decided in 2004 to embark on an ambitious program for the preservation and development of local biodiversity - a first on the scale of an appellation.

A pioneer in this field, the appellation has supported winegrowers in the development of Ecological Reservoir Zones (ZER): hedges made up of local shrubs and trees provide the local fauna with food, nest or winter shelter. Crop auxiliaries such as spiders, ladybugs or lacewings participate in the natural regulation of populations of insects harmful to the vine.

In 2008, the AOC Saumur-Champigny was the first appellation in France to include in its specifications a requirement for vegetal cover or tillage of the inter-row between the vines.

In 2020, the appellation provided its members with a new network of more than 30 connected weather stations to better manage their harvest and be ever more precise in the production of their wines.

Today, the rallying continues. The winegrowers have already planted more than 20 km of hedges and adopted practices ever more respectful of the environment. Thus, more than 90% of the domains are committed to organic farming or high environmental value approaches.





A WINE TOURSIM DESTINATION

In Saumur-Champigny, **wine tourism is a tradition.**
Our winemakers welcome you at their wineries
all year long to **share their passion with you.**

Classified as a UNESCO World Heritage Site, with 40,000 hectares of vineyards and 350 estates spread over the entire vineyard, the Loire Valley is France's 1st wine tourism place. With family or friends, there are many ways to discover our vineyard: on foot, in tandem, in a horse-drawn carriage, a combi, a flat-bottomed barge or a hot air balloon.

Amongst wineries, vineyards, estates, troglodytic caves, castles and gardens... In Saumur-Champigny, 80 estates offer sales at the cellar and 30 of them are labelled "Tourist Cellars". These winegrowers welcome you all year round to share, in the vineyards and in the cellars, the secrets of their trade.



Pruning



Shipping



Tasting



Tillage



A YEAR
WORTH OF
WORK



Aging



Debudding



Harvesting



Vinification

OUR EVENTS OF THE YEAR



Here, there are many opportunities to share a drink, sitting down dancing, exploring, running, and so on. Come to Saumur-Champigny and enjoy the charms of the wonderful Anjou countryside!



© Christophe Cagneux - Pixim

ANJOU VÉLO VINTAGE

Saumur goes into guinguette mode for a retro cycle ride: a timeless cycle dive into the Saumur vineyards. Distinguished gentlemen and ladies are also invited to take part in the elegance contest. The best costumes are rewarded.



© MatheoPhoto

LES GRANDES TABLES DU SAUMUR-CHAMPIGNY

This is THE unmissable event of the summer! The winemakers of Saumur-Champigny are bending over backwards to accommodate nearly 10,000 people and serve 6,000 meals for two days. Come and join us in Saumur for about 2km of tables for a country banquet, decked out in the colours of the appellation and the region. Each year, the event presents the new vintage of the Cuvée des 100.



© Kréazim

VIGNES VINS RANDOS

Each year, Interloire and Saumur-Champigny winemakers offer hundreds of walkers the chance to discover one of the 9 villages of the appellation, with a fun hike of about 7km, in the heart of the vineyard. The accompanying winegrowers share their wines and their passion on this occasion.

LES FOULÉES DU SAUMUR-CHAMPIGNY

This trail is for athletes and those who enjoy the off-the-beaten track. From Nordic walking to trail running, participants, disguised for the most part, travel the vineyards of Saumur-Champigny on circuits ranging from 9 to 29 km... punctuated by tasting breaks of course!



© Collectif F4

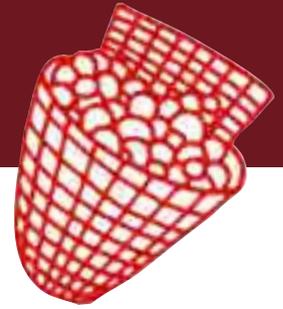
FESTIVINI

The Festival of Culture of Wine and Gastronomy hosts, during the summer, many events for exploring the wine-growing area of Saumur: summer evenings, 7 AOCs showcased, with a breathtaking view of the Loire, gourmet evening, featuring picnics, hiking, horseback riding, and much more !

PROFESSIONAL EVENTS

The diversity of our Saumur-Champigny is also to be tasted during professional meetings: Salon des Vins de Loire, Dive Bouteille, Wine Paris, Prowein or Salons des Vignerons Indépendants.

↑
..... VISIT US ON WWW.SAUMUR-CHAMPIGNY.COM



INSTITUTIONS AROUND DU SAUMUR-CHAMPIGNY

The Saumur-Champigny AOP (appellation of protected origin) is one of four big viticultural institutions.



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APPELLATIONS

WINES OF SAUMUR

The AOP Saumur-Champigny is one of the seven appellations that make up the wines of Saumur, together with Saumur Blanc, Saumur Rosé, Saumur Fines Bulles, Coteaux de Saumur, Saumur Puy-Notre-Dame and Saumur Rouge. The 3,800 hectares of vines and the 390 winemakers produce 28 million bottles a year. Our AOP alone covers 1/3 of Saumur wines volumes and around 40% of the area.

► www.vins-de-saumur.com



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APPELLATIONS

WINE FÉDÉRATION OF ANJOU SAUMUR

From Saumur to Ancenis, the winegrowing area of Anjou-Saumur covers an area of 20,000 hectares. This 'royal Loire wine' includes 27 AOP, made from 15 grape varieties. Amongst these, two grape varieties are emblematic of the vineyard: Chenin for whites and Cabernet franc for reds, of which Saumur-Champigny is a proud representative.

► www.federationviticole.com

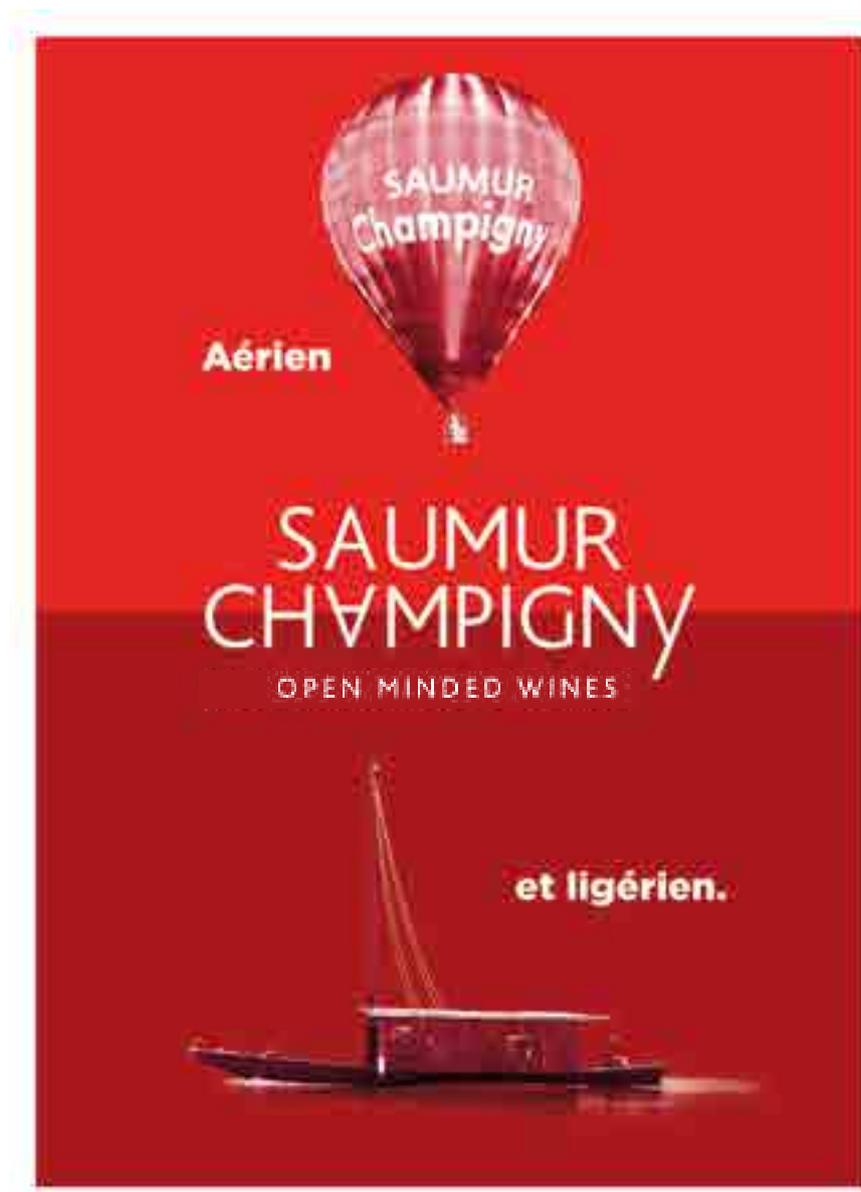


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APPELLATIONS

LOIRE VALLEY WINES

This is a joint trade organisation bringing together all the appellations of the Loire, from Nantes to Blois, covering an area of 43,000 hectares, spread over 3 regions and 14 departments. The Loire Valley winegrowing region has the greatest diversity of wines in the world, with 50 appellations. A wide range of wines and colours from 24 grape varieties. With around 270 million bottles produced each year, exported to 160 countries, the Loire Valley is the third largest French wine region in terms of production.

► www.vinsvalde Loire.fr



 @saumurchampigny  #saumurchampigny

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LES VINS DE
S•A•U•M•U•R


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VIN ROYAL EN LOIRE

VINS DU
 **VAL DE LOIRE**

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