

**LOIRE VALLEY**  
**SAUMUR-CHAMPIGNY**
**CLOS ROUGEARD**  
**CHACÉ**


**OVERVIEW** | Clos Rougeard is owned and run by two brothers Jean-Louis (“Charly”) and Bernard (“Nady”) Foucault. The vineyards have been farmed organically forever. The wines are unfiltered and unfiltered, and with an unusually small amount of sulfur. Alcohol level tend to average 12.5% and occasionally they will chaptalize in order to hit that mark.

**VINEYARD AREA:** 10 hectares

**ANNUAL PRODUCTION:** 1700 cases

**SOIL TYPES:** clay, sand

**GRAPE VARIETIES:** cabernet franc, chenin blanc

Charly and his younger brother Nady share the duties at this 10 hectare estate, just as they have done since they took over in 1969. Charly spends most of his time in the vineyards and Nady splits his time between the vines, the cellar, and sales.

The headquarters of the Clos Rougeard lie in the middle of the village of Chacé. A courtyard provides access to a ramshackle collection of modest and dilapidated farm houses and barns beneath which is a rabbit warren of galleries and cellars hacked out of the underlying tuffe, the limestone base rock of the Saumur-Champigny appellation. Behind this is the one hectare vineyard of the estate’s best wine: Le Bourg. The vines here were planted in the 1930s. The clayey surface soil is a mere 20 centimetres deep. Elsewhere, on slightly better drained, more sandy surface soil is the three hectare 45 year old vineyard of Les Poyeux. The remaining parcels, which produce the basic Saumur-Champigny, a little dry Saumur Blanc, and, when conditions allow, some sweeter Coteau de Saumur, lie scattered throughout the rest of the appellation.

These are substantial wines, but without over-extraction. They are oaky, but not exaggeratedly so. They have remarkably sophisticated tannins. They have excellent grip and very fine, very concentrated fruit. They are pure, harmonious and elegant. All this adds up to a wine which would put much of Bordeaux to shame, as well as something which stands as high as any other red wine domaine in the Loire valley. Moreover the Clos Rougeard wines are surprisingly fine in lesser vintages. There is obviously more to this Saumur-Champigny appellation than we thought.

**VINEYARD/CELLAR PRACTICES** | Wine production here is old fashioned and artisanal in the extreme. The vineyards are ploughed. No herbicides or artificial fertilizers have ever been used. Yields are naturally very low. The fruit is completely de-stemmed, with a triage both before the harvest and afterwards. There is never any chaptalisation or acidification, and the wines are fermented slowly, over as long as six weeks, at temperatures which can rise to 33°C, with both pumping over and treading down, by feet, naturally, not machine. The vin de presse is not used, and the wines undergo malolactic fermentation in barrel. The Bourg is matured in new wood, the Poyeux in one-year oak and the generic in older wood. Bottling takes place without fining or filtration after 18 months to two years.

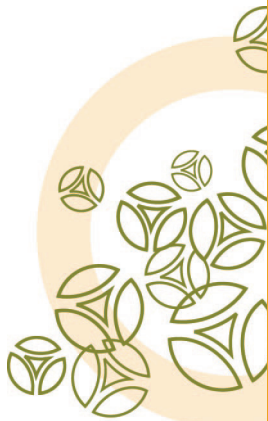
**WINES** | Clos Rougeard makes four wines each year:

Blanc Brèze - made naturally from 100% Chenin Blanc, in miniscule quantities.

Les Clos - the domaine Saumur-Champigny which is produced from blending plots.

Les Poyeux - from a plot planted in the 1960s on sandy soils

Le Bourg - which comes from a 1 hectare plot of Cabernet Franc vines planted in the 1930s on soils comprised of a thin layer of clay. These are the vines that lie directly behind the courtyard and its anonymous gateway.


**trriage wines**

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