

# SAUMUR CHAMPIGNY

vin élégant\*

*souple et fruité*

SAUMUR  
CHAMPIGNY

• 1957 - 2017 •

\* *Elégant : qualifie un vin caractérisé  
par sa finesse et son harmonie*

[www.saumur-champigny.com](http://www.saumur-champigny.com)

# AN EXCEPTIONAL AND ELEGANT 60<sup>TH</sup> VINTAGE

## NEW PRESIDENT

## LOOKING BACK TO 1957, THE BIRTH OF THE APPELLATION

## AN ELEGANT, SUPPLE, FRUITY WINE

## AT THE HEART OF THE LOIRE VALLEY

## A DISTINCTIVE TERROIR

## EVENTS IN 2018

## WINE TOURISM BREAKS

## SOME EXCEPTIONAL SITES



**SAUMUR  
CHAMPIGNY**  
• 1957-2017 •

EDITORIAL

## Régis Vacher, the new Saumur Champigny president

Régis Vacher, the new president: 25% of the appellation is organically cultivated 45-year old Régis Vacher is the new president of the union of Saumur Champigny producers. The appellation is about to produce its 60th vintage and it is time for a new broom. A new generation has taken over the vineyards in this site nestled between the rivers Loire and Thouet and the Forest of Fontevraud.



### Interview

#### How is this change of generation affecting things within the appellation?

«I have personally been a member of the union for 8 years and treasurer for 5 years. I've taken the time to learn the ins and outs of our profession and how it works. In 2017, coincidentally just in time for our 60th anniversary, most of the governing board was due to be replaced. We were a bit worried about this changeover, but in the end the old board was replaced by a particularly dedicated group of producers in their thirties. Many of them have succeeded fathers who were already very involved. They fully understand the importance of continuing this initiative. There is a lot of momentum and it is very exciting».

#### What themes are you going to be working on?

«Communication first of all. A lot has happened in this area over the past twenty years. We're going to start by doing an audit of our strengths and weaknesses and then get down to creating links between the different ways of promoting our appellation, to create a common thread. We will also be working on renovating our joint weather stations which are vital so that we can very closely follow the development of the vines and take steps against diseases. We no longer look simply at rainfall, but also record wind force, temperatures and combinations of all three»

#### Respect for the environment is one of the appellation's key tenets. How are you going to act in this area?

«Twenty years ago, the appellation decided on a vast programme in favour of biodiversity, by working with beneficial wildlife by planting lots of hedges to make it easier for these creatures to move about and breed. I personally have also put nest boxes for tits and bats in my vineyards so that they can help me to control insects. All the work we've undertaken has helped to change attitudes. Nowadays, 25% of the appellation is organically cultivated, whereas the average for the Loire valley is 10% and the national average is only 8%. 20% of all the organic farming in Maine and Loire is in Saumur Champigny. There are also a lot of domains that are converting to this way of growing, but are not yet recognised. The Cave Robert et Marcel cooperative, which produces a significant part of the appellation wine, has a special contract inciting wine growers to commit to converting to organic methods. In general, people are really becoming aware of the importance of respecting the environment»

### 2017: AN EXCEPTIONAL 60TH VINTAGE

The 2017 vintage will almost certainly be affected by the 5 mornings of severe frost at the end of April, but also by the unusual amount of sun at the end of the season, which led to an unusually early harvest producing a delicate, reduced yield (66,000 hl instead of the expected 80,000).



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## MEMORIES: 1957, THE BIRTH OF THE APPELLATION



**YVON CHEVALLIER:** "AT THE PARIS FAIR, ROBERT NEAU TOLD US WE HAD TO DO SOMETHING!"

Not many of the producers who were present in 1957, when the special characteristics of the Saumur terroir were recognised by the Maison des Vins de France in Paris, are left. The Turquant producer Yvon Chevallier, who is 94 now, was one of those present, and his memory is still clear.

«I remember in 1954 – 55 we were at the Paris Agricultural Fair to present the Saumur wines. That was also the year when the Alsace wines arrived, and they had beautiful stands and presented their wines properly. That was when Robert Neau told Marcel Neau, Jean Falloux and myself as we were manning the stand: "Lads, we'll have to do something if we want our wines to be recognised". That was when the idea for the Cave Coopérative was born and the Appellation Saumur-Champigny was created.

"Thanks to advances in geology, the Appellation Saumur producers managed to get the Champigny terroir recognised: "We called it Saumur-Champigny because the village of Champigny is in the middle of the appellation, Antoine Cristal's red wine vines were there, and it sounded good. At first Turquant had been overlooked, so I went to the Maison des Vins de France

to make sure my village was recognised. They came and tested the soil. Afterwards, it was Morlat who did some excellent work."

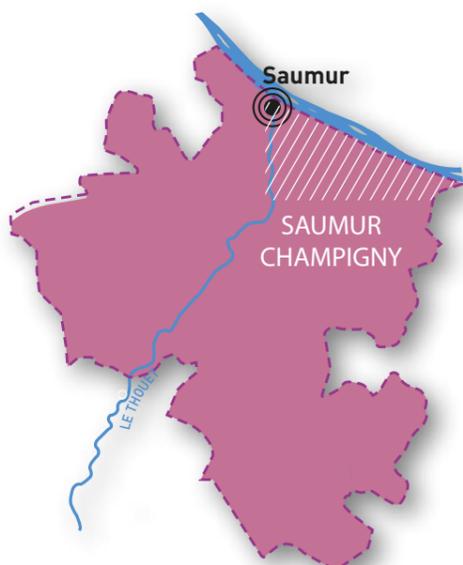
The terroir wasn't the only revolution at the time; the wine production changed too. Yvon Chevallier even went back to school. "At that time, Edgard Pisani, who was behind the agricultural college at Montreuil Bellay, gave us a lot of encouragement. When he opened the college it was a big advantage. I myself went there for 3 months to learn more about wine production. We tended to extract too much tannin then and it was sometimes very green. Great progress has been made in getting the best from the Cabernet Franc, which is a very fine grape variety. We are fortunate enough to produce lively, fruity wines that are very pleasant to drink". And which were his four best years? "I would say, 1959, 1976, 1989 and 1990.»

In 1957, thanks to advances in understanding soil types, the wine producers in the Saumur region identified the **Saumur-Champigny** terroir. With the Institut National des Appellations d'Origines the **Saumur-Champigny** area was traced out according to strict geological criteria, covering 9 communes situated between the Loire, the Thouet and Fontevraud forest.

Today the **Saumur-Champigny** appellation has just over 100 wine producers. The 1,600 hectares produce more than 10 million bottles each year.

**Saumur-Champigny** can thus be distinguished from the two other red Saumur appellations, Saumur Rouge, created in 1936, and Saumur-Puy-Notre Dame, dating from 2008. **The Saumur-Champigny geographical area is characterised by specific soil and climate conditions**, and the vines are ideally placed :

- on an upland composed of Turonian tufa chalk
- in a zone benefiting from a microclimate between the Thouet and the Loire, near the edge of the Poitou, at the eastern limit of effects from the ocean and with very low rainfall.



## A SUPPLE, ELEGANT, FRUITY WINE

Light or more complex: the variety in Saumur Champigny wines

Its natural elegance combined with its renowned smoothness, produced by the local climate, place Saumur Champigny among the subtlest of Loire red wines. Sometimes they also reveal a more complex side with more tannins, the result of a larger proportion of tuffeau limestone in the sub-soil. However the wine is produced, these wines are naturally pleasant, from young reds that can simply be enjoyed to outstanding wines that are powerful, rich in tannins and structure: Saumur Champigny offers a range of pleasure accessible to all!



Recognised keeping qualities

There are bottles still lying patiently in tuffeau caves after several decades, which bear testimony to the wine's noble roots, and confirm that Saumur Champigny is fit to rank with the finest grands crus.



Cuvée des 100 Vignerons : the collective spirit...

The Cuvée des 100 has been produced since 1987, and it is a joint production. It symbolises the collective spirit that exists within the appellation, and came into being thanks to the efforts of a good hundred producers, both cooperative and independent.

Each one willingly contributes grapes harvested from every soil type and each village in the appellation. They are put together to be vinified, yielding about 10,000 bottles which will be used to promote our wine. For example, several vintages of the Cuvée des 100 Vignerons are served at the Grandes Tablées in Saumur to show the variety in Saumur Champigny wines.



# AT THE HEART OF THE LOIRE VALLEY

## Saumur Wines

The 120 or so Saumur Champigny producers belong to the Saumur wine family (a total of 390 producers) spread among 7 AOCs, produced mainly from 2 grape varieties: Cabernet Franc for reds and rosés, and Chenin for white wines, and sweet and sparkling wines. Covering fresh fruit, floral and mineral tones, ripe and even dried fruit, these two grape varieties find expression from the chalky soil in the Saumur region and offer a wide range of flavours for the producers to play with. Saumur Champigny alone accounts for 1/3 of the volume of Saumur AOCs, from about 40% of the land area.



## Anjou-Saumur

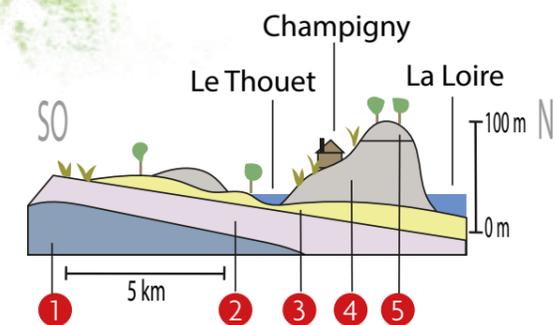
At the heart of the Loire valley, the Anjou-Saumur vineyards are spread across 20,000 hectares around the two historic towns of Angers and Saumur. All along the royal River Loire and its tributaries the Thouet, the Aubance and the Layon... the two traditional Loire Valley grape varieties, the Chenin and the Cabernet Franc, are at their best on the slate and limestone soils. The 27 Anjou-Saumur AOCs all come from single soil types, the result of special landscapes, long history and a living culture.

## Loire Valley wines

Loire Valley wines benefit from an exceptional cultural landscape, classified by UNESCO as a World Heritage Site, from Chalonnes-sur-Loire (Maine et Loire) to Sully-sur-Loire (Loiret). The Loire Valley vineyards have two thousand years of history and are made up of a mosaic of climates, soil types, hilly features and expositions, which ensure a wide variety of wines. The harmony between grape varieties and soil types, where diversity is joined to unity, is so remarkable that some of the great grape varieties in the vineyards started life in the Loire Valley, while others came from the east and south-west of France. This rich palette of grape varieties is unique in the world and provides a range of wines which is very diversified and highly expressive. Loire Valley wines are characterised by their freshness and their variety of colours, substance and flavour.



# A SPECIAL TERROIR



Geologically, the Appellation is on Turonian soil, cretaceous sediment composed of marly chalk high in carbonate and low in detrital quartz, sometimes covered with flinty clay.

Obviously, wines from this soil present an elegant texture, strength and a complex structure. There are also some gravelly and sandy clays, located at the top of the hills, and this land gives more flattering, supple wines.

Although they are permitted to use Cabernet Sauvignon and Pineau d'Aunis as well, the Saumur-Champigny wine producers have long preferred to work with the Cabernet Franc on its own. The advantage of wines from a single grape variety is that more effort needs to go into giving expression to the local soil so that they stand out from one another. Better than any other grape variety, the Cabernet Franc not only reflects, but perfectly respects, and even sublimates the richness and the geological and climatic characteristics of Saumur-Champigny.

The Saumur-Champigny producers are determined to produce wines that faithfully reflect the territorial identity of their vineyards.

- 1 Old base
- 2 Jurassic chalk with flint
- 3 Cenomanian sand and marl
- 4 Turonian tufa chalk
- 5 Senonian sand and sponge



## FIGURES

3 PERMITTED GRAPE VARIETIES :  
Cabernet franc (85% minimum),  
Cabernet Sauvignon  
Pineau d'Aunis

AREA : 1600 ha  
PRODUCTION CAPACITY : 80000 hl  
NUMBER OF PRODUCERS : 120

**SAUMUR-CHAMPIGNY GRANDES TABLEES - 1 & 2 AUGUST 2018**



After featuring various countries and regions, the Saumur-Champigny wine producers are celebrating «La Loire» on 1 and 2 August in Saumur's Place de la République.

01 & 02 AOÛT 2018  
les **GRANDES TABLEES**  
du Saumur Champigny  
fêtent la Loire  
SAUMUR VAL DE LOIRE  
À PARTIR DE 19H30  
REPAS : 13 € / VERRE : 5 €  
TICKETS EN VENTE À L'OFFICE DE TOURISME

**USEFUL INFORMATION**

Wednesday 1 and Thursday 2 August, from 7.00 pm, Place de la République, Saumur  
Price: 13 € : meal and engraved wine glass ; 5 € : engraved wine glass only (buy it on the night)  
Book ahead at the Saumur Tourist Office (Quai Carnot, 49400 Saumur) or online : [www.ot-saumur.com](http://www.ot-saumur.com) - Tel. (0033) (0)2 41 40 20 60

**19<sup>TH</sup> EDITION**  
6 000 DINERS, 4,000 ONLOOKERS AND 2 EVENINGS OF CELEBRATIONS – ISN'T THAT ENOUGH ?

In Saumur we are putting on a great spread for this anniversary edition.

It's been a great success for 18 years. Every summer, Saumur is transformed into a huge open-air restaurant where everyone is happy. Enormous tables are put up in the town centre, featuring local produce and Saumur-Champigny, hosted by the wine producers. This year again, more than 2km of tables will be set up in front of the Town Hall.

**A JOYFUL OCCASION**

People come from far and wide to enjoy the Saumur-Champigny Grandes Tablees. Sometimes they are surprised by the good humour in the queues. Tables cannot be reserved and there is no service at table. Everyone is on an equal footing, people help each other and friends are quickly made.

**SPECIAL RESERVATIONS PAGE**

The on-line ticket office on the Saumur Tourist Office website ([www.saumur-tourisme.com](http://www.saumur-tourisme.com)) makes it easy to buy tickets for the Grande Tablee and organise a holiday by booking accommodation or other activities in the Saumur-Champigny vineyards.

**FLOWING CUVÉE DES 100 – AT YOUR DISCRETION !**

You're likely to break into song, with all the music throughout the evening – to give your fellow diners even more pleasure (or not!).



Saumur-Champigny has been welcoming Saumur-Champigny lovers to Shared Moments throughout the year for more than 15 years.

**LES FOULEES DU SAUMUR-CHAMPIGNY - 9 SEPT**

**RACES WITH A FESTIVE TOUCH**

This fun race – the closest to the vineyards in the department – has several novelties. From Nordic walking to orienteering, competitors can discover the Saumur-Champigny vineyards at their own pace.

The timed events are open to licensed and unlicensed participants who are encouraged to dress up in “Elegant” style. A party atmosphere in a sporting spirit in the heart of the vineyards – that's the Saumur Champigny Foulées motto.

**VIGNES VINS RANDOS - 1 SEPT**

**MONTSOUREAU, MOST BEAUTIFUL VILLAGE OF FRANCE**

Setting off from Montsoreau, walkers will set off in small groups, accompanied by a wine producer, for a guided walk of about 8km. You will visit a wine cave, taste wines, and learn about the job, and the Saumur-Champigny producers' wines and expertise. 4 stops for wine-tasting.

Departure from «la Maison du Parc».

Accessible route, suitable for families.

Price : 5€ on the [www.vvr-valde Loire.fr](http://www.vvr-valde Loire.fr) website

**ANJOU VELO VINTAGE - 22 AU 24 JUIN**

**MOST BEAUTIFUL, ELEGANT DRESS COMPETITION**

When it comes to robes, the Saumur-Champigny producers are experts!

The Saumur-Champigny red robe says it all. Light for summer evenings or refined for big occasions, it is always elegant and tasteful. And it is particularly noticeable when it is in good company!

So it is only natural for the Saumur-Champigny producers to invite riders in the Anjou Vélo Vintage event to put on their best dress and enter the elegance competition on 23 June in the Anjou Vélo Vintage village in Saumur.

**FESTIVINI**

From 1th to 9th september Festivini,  
Wine Culture Festival at the heart of the vineyards of Saumur Wines  
[www.festivini.com](http://www.festivini.com)



**FESTIVAL DE LA CULTURE DU VIN  
FESTIVINI**

**DIMANCHE 9 SEPTEMBRE 2018**  
Complexe des Îls - Varrains  
VENEZ DÉGUISÉS  
Elegance  
**LES FOULÉES**  
DU  
**SAUMUR CHAMPIGNY**  
Ambiance Festive  
Esprit sportif  
www.saumur-champigny.com

COURSES 9 & 17 km  
MARCHES NORDIQUES 9 & 17 km  
TROGLO-TRAIL 29 km

Au coeur du Vignoble



**Wine and Heritage in Saumur-Champigny**

The vine growers of Saumur-Champigny propose you to discover one of the most beautiful vineyards of the Loire Valley.

Wine and heritage are on the programme for this holiday which you can design to suit yourself. You will have an hour-long tour of one of the Saumur-Champigny wine domains.

The wine producer will show you how vines are grown and wine is made. You will be able to taste the wines. You will then set off to discover a jewel in the local heritage: **Fontevraud Royal Abbey**. This is the largest monastic site in Europe and you can see the effigies of Richard the Lionheart and Eleanor of Aquitaine, learn about the abbey's past as a monastery and a prison, and enjoy contemporary art exhibitions.



**The holiday includes:**

One night in a bed and breakfast or a hotel, the vineyard tour, the Abbey visit, a box of 6 glasses, a guide to the vineyards and a collector's poster. Prices based on two adults sharing from 20 January to 31 décembre 2018 (except January, Christmas and New Year).

Reservation on [www.saumur-tourisme.fr](http://www.saumur-tourisme.fr)

**OPTIONAL EXTRAS**

**2 PANAMAS SAUMUR-CHAMPIGNY**

To protect you from the sun during your holiday in the vineyards



**UNE BOUCLE À VÉLO DANS LE VIGNOBLE SAUMUR-CHAMPIGNY**

2 electric bikes are reserved for you with one of our partners – all you need to do is pick them up. With your map, you'll set off on a 12 km ride around the Saumur-Champigny vineyards. The suggested route will take you through the most beautiful parts of the appellation and you can stop at the domains to taste the wine or take a break for lunch. Without stopping the ride takes an hour.



**EXCURSION IN COMBI**

An excursion in vintage combi in the Saumur-Champigny vineyard. This excursion will make you discover the vineyard and its little secret corners (historic buildings, vineyard and landscapes), aboard a legendary VW combi. Duration: 3h (tasting break).

**LA BOUCLÉE DU SAUMUR-CHAMPIGNY ®**

A leather wine bottle holder for bikes – essential if you want to set off with a bottle of wine after visiting a domain. This clever object was designed in Saumur and is made entirely in Maine et Loire.

**SPECIAL DINNER FOR TWO**

At one of the best restaurants in Saumur: starter, main course, dessert, glass of wine and coffee.

**RÉSERVATION**

**The Loire, World Heritage Site**

Under the influence of the Dukes of Anjou and the renowned King René, the Loire, as a means of transport, carried the fame of the Saumur wines beyond the French frontiers.

The Loire also formed the chalk hills from which the limestone used for building castles, churches and the large houses around Saumur was extracted. The resulting cavities were used as dwellings, and also for cultivating mushrooms. The constant temperature and humidity make for ideal conditions, with mushroom production reaching its apogee during the 20th century and although it has now declined, there are still a few caves where button, oyster and shitake mushrooms are cultivated: products which feature in restaurant menus around Saumur.

The troglodyte caves are also very useful for wine producers. The best wines are still produced here, and old bottles are carefully kept in the caves, a silent witness to the passage of time.

The vineyards reveal a unique wine-growing identity along the Loire à Vélo route which winds its way between wine-producing villages, vines and caves.

The Loire valley has been a UNESCO World Heritage Site since 2000. The Loire is the last remaining "wild" river in Europe and has been part of winemaking for decades.



**Biodiversity : a working heritage**

For the wine producers, this landscape holds an inestimable and useful treasure : **BIODIVERSITY**

In fact, since 2004, all the producers in the appellation have been involved in understanding and developing biodiversity. By making Ecological Reserve Zones and encouraging natural ground cover in the vineyards they are allowing biodiversity to take over and trying to reestablish a natural balance to deal with harmful insects.

This decision has led to the development of nearly 20km of Ecological Reserve Zones, the reintroduction of about 60 almond and walnut trees, and the requirement for vineyards destined to produce Saumur-Champigny to be left with natural groundcover or worked mechanically.

This exemplary, collective, local initiative has brought the producers in the appellation together to conserve a heritage that is invisible and often overlooked, but which has a very important role.

**SAUMUR-CHAMPIGNY  
conserves its biodiversity**

Nearly 20km Ecological Reserve Zones between 2005 and 2011, over 60 almond trees planted in the vineyards, natural ground cover or mechanical digging between the rows of vines compulsory since 2008 in the AOC specifications.



**BIODIVERSITY CONTACT**



**SAUMUR  
CHAMPIGNY**  
• 1957 - 2017 •

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LES VINS DE  
**S•A•U•M•U•R**

**ANJOU SAUMUR**  
VIN ROYAL EN LOIRE

VINS DE LA  
**VAL DE LOIRE**  
TOUS LES VINS SONT DANS SA NATURE