

THE SOURCE FRANCK BIMONT LOIRE VALLEY



2023 SAUMUR ROUGE 'CABERNET FRANC'

PRODUCER OVERVIEW

From a twelfth-generation family of winegrowers in Saumur, Franck Bimont took over his family's Puy-Notre-Dame-based domaine after the passing of his father in 1989. Trained in Montreuil-Bellay and Bordeaux-Blanquefort as an oenologist, he has known no other profession, beginning his work in the vineyards at just 13 years old under the guidance of his grandfather. Farming 19 hectares across both owned and leased parcels with a small team of four, his approach centers first on being a farmer: protecting biodiversity, preserving soil structure through shallow plowing, and working organically with careful, targeted treatments. In the cellar, his wines lean toward honesty and typicity, guided by native fermentations, restrained élevage, and decisions rooted as much in tasting as in analysis. At its core, Franck's aim is to craft wines of pleasure and for sharing, where terroir, climate, and human touch come together each year to create something new with each vintage, but that remains linked to his ancestral past and that of the region.

VINEYARD DETAILS

Saumur rouge comes from organically farmed 50-year-old Cabernet Franc grown on clay-limestone soils over tuffeau limestone bedrock at an altitude of 70–90 meters.

CELLAR NOTES

The grapes are destemmed, followed by a natural 8–15-day fermentation in 40 hl concrete vats without extractions. The wines are then aged for 18 to 24 months in 80% concrete and 20% old barrels. Light filtration at bottling and no fining.