



## 1215 Wine Bar & Coffee Lab

---

### Frantz Saumon, "Vin de Frantz", Colombard 2021

**Varietal:**

Colombard

**Region:**

Loire Valley, France

**Farming:**

Certified Organic

**Soil Type:**

Tuffeau, Limestone, Clay

**Fermentation:**

Stainless Steel

**Dry/Sweet:**

Dry

**Body:**

2  
/5

**Acid:**

4/5

**Tannin:**

0/5

### ABOUT THE WINE

“Frantz Saumon established his Domaine in Montlouis-sur-Loire in 2002, after a few stints as a forester here (in France) and there (in Canada), and a stage with Christian Chaussard of Domaine le Briseau, an influential voice in the “vin naturel” world who passed away not long ago. He has always practiced organic/biodynamic agriculture and raises his wines in a variety of fiberglass and stainless-steel tanks as well as wood vessels of different sizes. All wines are fermented naturally here, to the extent that there’s not even method Champenoise going on in this cellar -- all of his sparkling wines are pétillant naturel.” - Selection Massale, Importer

Working with only about 10 hectares of grapes, Frantz Saumon’s total production is only about 7-10,000 bottles of wine a year. He’s only just made it to Ohio this year and we could not be more stoked! This wine is a bit tricky as Colombard is usually a grape that makes simple highly acidic wines, yet this wine is textured and complex in flavor while retaining its light body and characteristic acidity. We’re definitely going to be opening this bottle all Spring and Summer!

Textured and nutty flavors with notes of pear and apple cider.

