

Savennières - 2018

WINE

Its youthful character can last up to 5 years. Slowly maturing (10 to 20 years), some vintages reach heights worthy of the greatest dry wines in the world. A round, harmonious material, a beautiful balance.



LOCATION

Savennières is a small vineyard of 150 hectares located on the edge of the Loire and facing south. Its terroir is composed of sands and sandstone on a subsoil of schists and volcanic veins (rhyolites). The Chenin Blanc, a traditional Angevin grape variety, finds the optimal climatic conditions there to reach full maturity and offer the best material necessary for this great dry white wine.



TECHNICAL DATA

Type of wine: Dry White **Appellation:** Savennières

Terroir: Schists, sands and sandstones
Grape variety: 100% Chenin Blanc
Harvest: Manual on successive sorting
Average age of the vines: 35 years

Farming : Organic **Yield :**30 to 50 hl/ha

Pressing : Fractional pneumatic, direct in whole clusters **Fermentation:** At low temperature, long and controlled

Alcohol: 13

Residual sugar: 2,8 g/l Total acidity: 2,96 g/l

Bottle: 750 ml



TASTING NOTES

Color: Pale yellow

Nose: Gorse flower, chamomile, flint

Palate: The attack is lively, the wine is very elegant with notes of peach and passion fruit, fine notes of acacia mingle with the equation, the finish is salivating on beautiful bitters and a touch very pleasant iodine.

