

Baumard

DOMAINE DES

Savennières - Trie Special - 2014



WINE

The Trie Spéciale is a selection of grapes among the "tries" of harvest and a selection of the different "juices" of pressing. This cuvée is only produced in vintages with great potential.



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 the subsoil of schists and volcanic veins (rhyolites). Chenin Blanc, a traditional Angevin grape variety, finds the optimal climatic conditions 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 sandstone

Grape variety: 100% Chenin Blanc

Harvest: Manual by successive sorts

Average age of the vines: 35 years

Farming: Organic

Yield: 30 to 50 hl/ha

Pressing: Fractional pneumatic, direct in whole bunches

Fermentation: Low temperature, long and controlled

Alcohol: 13

Residual Sugar: 1.1 g/l

Total acidity: 3.19 g/l

Bottle: 750 ml



TASTING NOTES

Color: intense gold

Nose: Citrus fruits, pineapple, gun stone

Palate: A bright wine, vibrant with an invigorating tone, mouth on citrus fruits, some honeyed notes, the umami is felt, followed by the mineral, aromas of chalk and flint, very beautiful salivating finish on iodine flavors.

