



AMBOISE - LE BUISSON



VITICULTURE

Grape variety: Chenin.

Harvest: harvest by hand in 15kg cases with sorting on site.

Farming: hoeing under the rows & cereals seeding between rows. Manual leaf removal and disbudding.

Climate: continental with ocean influence.

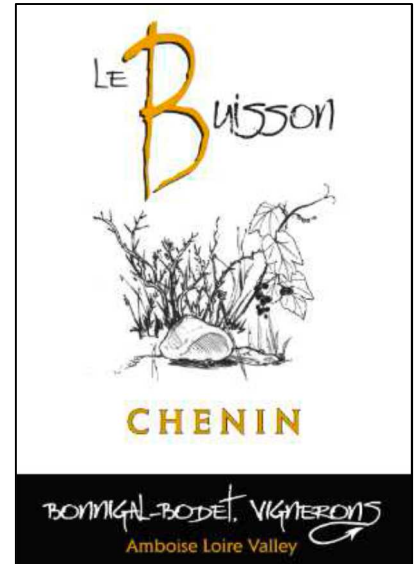
Density: 6600 vine/hectare.

Vines age: 5 years.

Soils: flint-clay (on 30 cm) on Turonian limestone. South exposure on the side of cliff.

Yield: 40 hl/ha.

Pruning : Guyot.



VINIFICATION & AGEING

Vinification: pass through sorting table and direct pressing. Natural Alcoholic fermentation thanks to indigenous yeasts which can go on 6 months. Alcoholic fermentation and ageing in oak barrels of 225 liters and 620 liters during 12 months on fine lees. Malolactic fermentation is not desired.

Residual sugar: 2.1 g/l.

Acidity: 4.27 g/l H₂SO₄.

Ph: 3.23.

Keeping potential: more than 15 years old.



TASTING

Flowers, stone fruits flavors. Great minerality and great straight giving a salty final.



FOOD-PAIRING

Raw or cooked fishes from sea and freshwater. Light sauce recommended, seafood and cow/goat cheese.