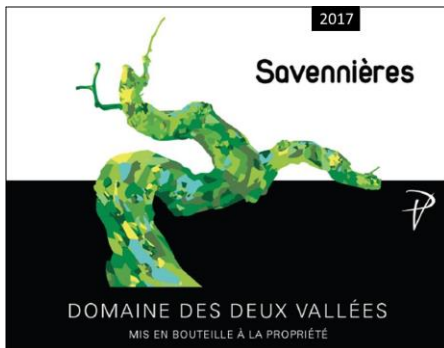


Le Domaine...

Between Loire Valley and Layon Valley, the “Domaines des Deux Vallées”, which is exposed on the most beautiful slope of schist of the area, produces excellent wine of the Districts of Saint Aubin de Luigné, Rochefort sur Loire, Savennières and Chaume.

Our philosophy is to produce by respecting nature and our environment to the maximum, consequently, we adhere to the specifications of the integrated viticultural production chart “HVE” (respect of nature). With this orientation, we try to apply a traceability from the vine until the bottle ; so a lot of wine have the name of location of the vineyard. This allows us to keep the same specification, “terroir” touch and characteristics, for each of our cuvées.



The wine

Grappe varietal : 100% Chenin blanc

Soil : Silt and sandy

Harvest and Vinification: Selective hand picking (without botrytis), aging 12 months in oak barrel (20% new oak).

Tasting notes : The robe is thin with a steady tint, nice brilliance. On the nose rich, the wine is full of substance, slightly with a smoked wood, the mouth is dynamic with a good balance, good structure with a nice minerality. The finish is a real sensation of Savennières’s terroir. will show well after 2 to 3 years of aging.

Food pairing : The well structured Chenin Blanc grape is the perfect match as an aperitif, with fish in a sauce or with seafood.

Service temperature: Between 46 and 50 °F.

Aging: 5 to 7 years.