

Savennières « Le Moulin du Gué » 2018 Appellation d'Origine Protégée

Grape variety : This terroir brings out the best of Chenin Blanc's mineral complexity.

Terroir: Shale and wind-blown sand

Location : This parcel is located at the top of Savennières near the Moulin du Gué. (An old mill) terroir in plateau flat exposure

Area: 1 Ha 50.

Winemaking : The grapes are harvested manually, by two or three selective pickings in the vineyard to collect grapes which are golden. Temperature-controlled fermentation brings out the best of the Chenin's aromatic character. Fermented and Aged meticulously on the lees with batonnage in 400 liter barrels.

Keeping qualities : Drink young while fruity within 4 years or wait for tertiary aromas to develop after 8 to 10 years.

Characteristics :

This full-bodied, rounded wine has good minerality. Ideal decanted and served cool with scallops, river fish, white pudding with truffle and white meats. Serve at 12°C

Tasting:

Intense and complex nose. Marked by a strong minerality, it evolves on hazelnut, sweet spices and candied notes.

Analysis report :

Title Alcoholometric volume : 14,5 % Vol