

SAVENNIÈRES: CHÂTEAU DE CHAMBOUREAU CUVÉE D'AVANT

Style

White, Dry

Region

Loire

Producer

Pierre Soulez

Appellation:

Savennières, 10 kilometers south west of Angers on the north bank of the western Loire valley. Savennières Roche aux Moines is a Grand Cru within the Savennières appellation.

Cépage

100% Chenin Blanc

Tasting Note:

Elegant Chenin Blanc exhibiting diverse aromas of almonds, honey, wax and wild flowers. On the palate, these aromas are complemented by complex flavours of citrus fruit and minerals.

Serve

Smoked fish, seafood or as an aperitif.

Cellarage

Drinks well from bottling but ages wonderfully for 10+ years.

Vinification

Relatively late triage harvested fully ripe grapes are given a gentle pneumatic pressing and the juice is then left to rest on the must for several hours before being decanted into vats for a (temperate 16-22 degrees) alcoholic fermentation. The wine is then left on the lees until the following May before a gentle clarification and bottling in September.

History

The Château de Chamboureau estate is a small, family owned 6 hectare parcel of vines bordering the famous Coulée de Serrant vineyard. The excellent soil and microclimate of Savennières have long marked it as a wine of distinction. The best wines in the best vintages show a remarkable complexity, richness and terrific aging potential which have helped secure a loyal following. Savennières was served at court under Louis XIV and Napoleon Bonaparte. However low yields and relatively high alcohol stipulation coupled with an erratic climate mean there can be great variation between vintages.

