



LOCATION:
France > Loire Valley
> Savennières

VARIETY:
100% Chenin Blanc

WINEMAKERS:
Loïc Mahé



SCIENCE

ABV: 13.5%
SUGARS: 4 g/l
TOTAL SO₂: 27 ppm
TOTAL ACIDITY: 4.14 g/l

“Équilibre” Savennières

EXPERIENCE

NAME: Équilibre translates as “Balance”. This name signifies Loïc’s philosophy, in the vineyard and in the winery, striving for balance in the wines he produces with both power and beauty.

CHARACTER: A wine with real power and serious depth, aromas of peach and pear with hazelnut, sweet spices, and beeswax. The palate expresses great structure and a nice balance between freshness and strength. The finish is persistent, with citrus fruits, white flowers, and a lengthy saline sensation.

ENJOY WITH: Pair with scallops in cream sauce, lobster Armorican, or a firm-fish like monkfish, tuna, or grouper. Rich foods like sweetbreads, foie gras or well matured goat’s cheeses and comtés. A good white option for meat pairings.

BEST RESULTS: Not a wine to rush. More of a wine to sit with and contemplate. Decant at least 30-60 minutes before serving at 54-57°F, or age 10-20 years.

EXPRESSION

FERMENTATION & EXTRACTION: A slow delicate press 12 hours, directly into barrels and amphora followed by a natural, native yeast fermentation without any additives.

ELEVAGE: Aged for 18 months in equal parts, neutral wood, and amphora.

FINING & FILTERING: Loïc uses only a gentle, earth-based filtration without fining. Vegan.

SULFUR: Very low doses of volcanic sulfur (not industrial gas) are used after Malolactic and just before bottling, between 20-45 ppm in total.

SOURCE

FARMING: Certified organic, Loïc has a passion for holistic farming, cover crops, biodynamic/herbal remedies (nettle, horsetail, meadowsweet, yarrow, comfrey), and the use of essential oils to strengthen the vines and the flora and fauna within a diverse ecosystem.

LAND: Pure schist soils with thin topsoil, 0.15 hectares facing south in the lieu-dit of Chamboureau, just outside of Épiré, in the northeastern part of the appellation.

VINE: This small parcel with an average age of 20 years is located next to the winery.

HARVEST & PRODUCTION: Hand-harvested, less than 300 cases produced.

