

## **LOCATION:** rance > I oire Valley

France > Loire Valley > Savennières

VARIETY: 100% Chenin Blanc

WINEMAKERS: Loïc Mahé



### **SCIENCE**

ABV: 13.5%

SUGARS:

TOTAL SO2: < 40 ppm

TOTAL ACIDITY:

# "Les Fougerais" Savennières

### **EXPERIENCE**

NAME: The proper name for this lieu-dit (literally "said-place") is Les Fougeraies, the fern groves. This named parcel is marked by sandy soils.

CHARACTER: A wine with great complexity, aromas of yellow stone and orchard fruits, crushed rock minerality and hints of nuts. On the palate, the profile is elegant, with a vigorous freshness and acidity, a slight saline note with orange zest, followed by a persistent and energetic finish.

ENJOY WITH: Pair with scallops in creamy sauces, lobster Armoricaine, or a firm fish like monkfish, tuna, or grouper. Rich foods like sweetbreads, foie gras or well matured goat's cheeses and comtés. Great with all manner of meats, too.

BEST RESULTS: Decant at least 30-45 minutes before serving at 52-56°F, or age 8-12 years.

#### **EXPRESSION**

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

ELEVAGE: Aged for a total of 18 months before bottling with 12 months in 400-liter neutral wood.

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: Thin, sandy soils, on a dense bedrock facing south in the lieu-dit of Les Fougeraies. Sourced from 1.5 hectares, away from the river, in the northern part of the appellation. A complex ecosystem with many hedgerows, trees, and grasslands.

VINE: Once part of an abandoned estate. Loïc replanted the vines in 2000. He works the soil, alternating rows, each year to minimize soil disturbance

HARVEST & PRODUCTION: Hand-harvested, 300 cases produced from estate fruit.

