



LOCATION:
France > Loire Valley
> Savennières

VARIETY:
100% Chenin Blanc

WINEMAKERS:
Loïc Mahé



SCIENCE

ABV: 12.5%
SUGARS: 0.5 g/l
TOTAL SO₂: 40 ppm
TOTAL ACIDITY: 4.22 g/l

“Sables & Schistes” Savennières

EXPERIENCE

NAME: Sables & Schistes is a reference to the important soils found in Savennières, the Sand and Schist soils that give Chenin its power and depth.

CHARACTER: Complex notes of citrus, peach and pear, with a clean, salty minerality. The palate and finish express a pleasing tension and structure with freshness that will age gracefully for many years.

ENJOY WITH: Pair with raw fish or with any cooked seafood preferably in a rich butter sauce. The power and texture are great for meats (poultry, veal and pork), rich cheeses, mushroom risotto, or with Asian and North African cuisine.

BEST RESULTS: For best results, decant at least 30 minutes before serving at 52-56°F, or age 6-12 years after the vintage.

EXPRESSION

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

ELEVAGE: Allowed to settle naturally for 12 months, equal parts in fiber-glass tank, neutral 400-L oak, and sandstone amphora.

FINING & FILTERING: Loïc uses a gentle DE earth filtration (Diatomaceous, natural fossilized diatoms, silica) 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: Sourced from Loïc's 3 parcels (Les Fougerais, Royauté, and Le Gabillard) facing due south, with soils of weathered shale, schist, and sand. The land was once part of an abandoned estate that Loïc replanted himself. A natural, complex ecosystem with hedgerows, trees and grasslands.

VINE: Restricting yields through natural means, average age of the vines are 20+ years, mostly planted by Loïc between 2000-2002. From a total of 4.3 hectares.

HARVEST & PRODUCTION: Hand-harvested, 1,200 cases produced from estate fruit.

