

Château de Varennes ENNIÈRES 2015

AOC SAVENNIÈRES

BCLS Retail \$31.99

+170363

Case 6 x 750 ml

Wholesale \$24.49

Located 15 kilometers to the west of Angers and overlooking the right bank of the river Loire, just above Savennières, the estate comprises two plots that are synonymous with the origin of the appellation.

VINEYARD

Date of creation: 19th century

Région: Loire Valley, Savennières, France

Surface: 7 acres

Average age of vines: 20 years old Grape Variety: 100% Chenin Blanc

Soil: Grey blue slatey land

Vineyard Manager : Frédérick Van Elslande



VINIFICATION

Harvesting: Manual with 3 successive pickings Type of vats: Thermo regulated stainless vats

Wine Making: Delicate pressing then 1-2 months fermentation in oak casks Storing: on fine lees in 400 liter casks for 10 to 12 months before bottling

Yield: 35 hl/acre

Production: 35 000 bouteilles

TASTING NOTES

Eye: Deep straw yellow to golden robe with glints of green

Nose: Aromas of lime flower, aniseed, grapefruit, with strong minerality.

Palate: Ample, with good viscosity and a sprightly finish combined with great freshness. Great finesse and minerality, and particularly high

aromatic persistence.



Gold Medal Concours Mondial des Féminalise 2017



Silver Medal Vinalies Internationnales 2017



Bronze Medal Concours des Grands Vins de France Macon 2017



4 Hearts Coup de Coeur, Guide **Dussert-Gerber 2018**



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