



Château de Varennes
Loire Valley, France

SAVENNIÈRES 2018

AOC SAVENNIÈRES



Gold Medal
Concours des Vins du Val
de Loire - Interloire 2019

Made from 100% Chenin Blanc grapes from 20 year-old vines. Aromas of lime flower, aniseed, grapefruit and minerals wonderfully reveal the complexity of Chenin, offering a perfect balance of fruit and minerality. Full-bodied and elegant with finesse, freshness, and exceptionally high aromatic persistence.

Perfect with salmon, shellfish /seafood, turkey, pork, cheese, asparagus, apples and apple desserts. Serve at 14°C.



+170363

www.choice-imports.com



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