

Château de Varennes

SAVENNIÈRES 2020

AOC SAVENNIÈRES

BCLS Retail \$36.99 +170363 Case 6 x 750 ml Wholesale \$28.50

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 slaty 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. Delicious now, and can improve in cellar for 8-12 years.



Gold Medal
Concours Mondial
des Féminales 2022

Pairs perfectly with smoked salmon, salmon, scallops/cream sauce, shellfish, seafood gratins, savoury tarts, vegetarian cuisine, turkey, pork, cheeses, asparagus, apples and apple desserts. Serve at 8-10°C.

 *Choice Import Agencies*



+170363