

## Famille Duveau



<b>VINTAGE</b>	<b>2016</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Saumur Blanc</b>
<b>VARIETAL</b>	100% Chenin Blanc
<b>ALCOHOL</b>	13%
<b>TERROIR</b>	Limestone-clay soil in Brézé Chalky subsoil called "Tuffeau" with few flint.
<b>INFO</b>	50 Ha (123.50 Acres) total vineyard within 120 different plots - 2 Ha. (4.82 acres) devoted to Saumur Blanc.  20 to 40 year old Chenin vines  Fermentation and few months aging on lees in thermo-regulated stainless steel tanks.  Unfined / Filtered  <b>Sustainable Agriculture Practices</b>

### About the Estate:

Family estate since 1835 (six generations) and now run by Patrice & Philippe, the Famille DUVEAU vineyard spreads over 50 hectares (123.5 acres) within 120 plots in Saint-Cyr en Bourg, to the South of the Loire river. The terroir of limestone-clay soil and sub soils called "Tuffeau" make this area extremely propitious for the cultivation and maturation of the Cabernet Franc & Chenin Blanc. The vineyard is conducted under Sustainable Agriculture principles, 100% green covering and also leaves' removing is performed when necessary to reach the best maturity.

Famille DUVEAU plots devoted to the White Saumur Elégance production, are located in Brézé, extremely reputed village and terroir for the Chenin expression and fruitiness, thanks to stones and few flint in addition to the limestone-clay, chalky terroir. Simple guyot cut, base-buds removal and - as for their Red Saumur-vines - leaves removing if necessary. Harvesting is done on purpose with nearly over-ripped grapes (end of Sept. - early Oct. for the 2015 Vintage). Sorting table, perfect cold pressing & settling with oxygenation of the must, cold (15c) vinification and few month ageing process on lees in small thermo-regulated stainless steel tanks. Extremely attentive culture & vinification great & reputed Chenin terroir, in addition to DUVEAU brothers talent and experience; perfect recipe to deliver this bright and extraordinary aromatic White Saumur.

### Tasting Notes:

Clean, bright and crispy floral nose with citrus fruits, white peaches and mango notes. Superbly ripe, fresh and zesty palate with the perfect acidity & balance. Harmonious, crunchy and ample floral length with mineral accents.

### Food Pairing:

Producer suggests sea scallops risotto.

### Press Review:

**90 Pts:** "Fresh, with a dry edge to the mix of pear, yellow apple and verbena notes, all underscored by a zip of minerality on the finish. Shows good latent cut and drive on the finish." - JM, Wine Spectator, Web Only 2017

Top Value in James Molesworth's Recommended Wines From the Loire Valley - Issue: Nov 15, 2017