



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Château de Parnay, Clos d'Entre les Murs, AOC Saumur, Blanc

AOC Saumur, Vallée de la Loire et Centre, France

Great history linked to Antoine Cristal : a famous winemaker from the Loire Valley in the early 1900's, who invented a singular growing technique : roots of the vines are on one side a wall (in the shadow), while the vines goes through the wall and the "head" is in the sun, and heated in the night by the stone of the wall. Where is this technique is being used , the plot of vine is called Clos d'Entre. This single vineyard is very specific to Château de Parnay, which has the same owner as Château de Princé



PRESENTATION

This cuvée takes its name from the plot of land where it is produced. The ingenuity of its creator, Antoine Cristal, relies on using the north side to take advantage of the cool and damp ground, as well as the south side to benefit from the heat. The vine goes through a wall that gives the heat back at night, and in this way, they always have their "feet in the shade and their bellies in the sun".

LOCATION

Hillsides overlooking the Loire river

TERROIR

Clay and limestone

IN THE VINEYARD

Cordon and simple Guyot pruning
5500 vines/ha
Average of the vines : 35 years

WINEMAKING

Manual harvests, stainless steel vat for the vinification.

AGEING

Ageing in barrels for 24 months.

VARIETAL

Chenin ou chenin blanc 100%

TECHNICAL DATA

Production volume: 1500 bottles

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

The golden yellow color is intense and rich.

The nose, of a great richness, reveals notes of a rare complexity of quince paste, cooked mirabelle plums, candied pineapple, blond tobacco... without forgetting the floral and mineral aromas of its tufa soil, in an exceptional "clos chaud".

The attack on the palate, its presence, its structure and its density confirm the race of the Loire grape variety. This white wine with aromas of cooked yellow fruits has a bewitching structure but always with the finesse and lace of the nourishing limestone. The mentholated characters reinforce the very dynamic finish with a superb length.

FOOD PAIRINGS

Grilled or cooked shellfish, finely prepared fish or white meats in cream.

