



# Loire, Domaine Fabien Duveau, Le bois du chêne, AOC Saumur, Blanc

AOC Saumur, Vallée de la Loire et Centre, France

The estate traces its origins back to the middle of the 18th century. Since then, eight generations have followed in Florent Duveau's footsteps.

Ecocert and Déméter certified, the domaine's team strives every day to sublimate the historic Cabernet Franc and Chenin grapes.

#### **PRESENTATION**

Being as close as possible to the terroir has been our ambition since 2008. Their common sense and observation motivate them every day to nurture ecosystems, biotopes and the quest for harmony.

#### **TERROIR**

Middle Turonian Craiessablo-silt

## IN THE VINEYARD

Vines planted in 1960

The soil is worked in its entirety, with respect for the environment and the plant, in Organic Agriculture. Grass cover is natural. The biodynamic approach (certification in progress) enables us to be as close as possible to the terroir, with a constant search for balance between the vine and its environment.

## WINEMAKING

Hand-harvested, slow-pressed and vinified with respect for the grapes, without adding sulphite. Fermented with indigenous yeasts in new barrels in our underground cellars.

#### **AGEING**

Aged for around 18 months in barrels.

#### VARIETAL

Chenin ou chenin blanc 100%

### GM: NO

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

#### **SERVING**

12°C/54°F

#### **TASTING**

Bois du chêne opens with a fruity, floral nose. On the palate, it develops a complex with a fresh attack followed by a beautiful minerality. Slowly, this cuvée reveals itself to be round and fruity, with a long vanilla finish.

## FOOD PAIRINGS

Poultry, blue cheese, seafood, hoysters.



