



Loire, Domaine Fabien Duveau, Les Poyeux, 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

Senonian

Sand to clayey sand at depth with occasional sandstone pebbles.

IN THE VINEYARD

Vines planted in 1976

The soil is worked in its entirety, respecting the environment and the plant, in Organic Agriculture. The biodynamic approach (certification in progress) allows us to be as close as possible to the terroir, 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 the addition of sulfites. Fermented with indigenous yeasts, in barrels of different ages, in the heart of our in our underground cellars.

AGEING

Aged for 12 months in barrels.

VARIETAL

Chenin ou chenin blanc 100%

GM: NO

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

SERVING

12°C/54°F

TASTING

Les Poyeux has a fresh nose of white flowers and citrus fruit. On the After a fresh attack on the palate, we find aromas of white fruits such as apple and pear, accompanied by a beautiful minerality that gives the wine its length.

FOOD PAIRINGS

Seafood, poultry, goat cheese.



