





Loire, Domaine FL, La Frémine, AOC Savennières, Blanc

AOC Savennières, Vallée de la Loire et Centre, France

Domaine Fournier Longchamps is a family estate located in Rochefort sur Loire in Maine-et-Loire: composed of 43 hectares of vines which spread out today on the appellations Savennières, Roche aux Moines, Anjou Blanc and Anjou Villages, Coteaux du Layon, Coteaux du Layon 1er Cru Chaume and Quarts de Chaume Grand cru. Their commitment is to respect and preserve the environment in order to favor the blossoming of the vine: the vineyard is certified organic and conducted following the biodynamic principles.

PRESENTATION

La Frémine is the epitome of Chenin Blanc expression on schist soils.

This organic Savennières cuvée is the result of vinifying grapes from a parcel bearing the same name.

TERROIR

Schist soils

IN THE VINEYARD

Organic vineyard with biodynamic principles

WINEMAKING

Stainless steel vat.

AGEING

Oak ageing during 12 months, no malolactic fermentation.

VARIETAL

Chenin ou chenin blanc 100%

Contains sulphites

SERVING

12°C/54°F

TASTING

Its color is pale yellow with brilliant reflections. The bouquet is adorned with notes of white flowers and lime. In the mouth, this wine is a perfect balance between salinity and minerality. The nose is full of citrus fruit (grapefruit).

FOOD PAIRINGS

Cod accras, Fillet of sea bass, Fennel, Roast pork with reinette, Lamb curry, Beetroot with goat's cheese.

REVIEWS AND AWARDS

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"2019: 95 pts"

James Suckling



