



Loire, Leo Charruau, Clos du Moulin, AOC Saumur, Blanc

AOC Saumur, Vallée de la Loire et Centre, France

Parnay, not far from Saumur, harvest 2021. This will be the first vintage of Léo Charruau, back at the family estate after a few years in the Bordeaux region and full of ideas. He works 6.5 ha in organic farming. Listening to of his terroir and always curious about the wines of others, Léo's

wines are as lively as possible, vinified in amphora, in 500 L barrels and in raw concrete tanks. For Léo, wine is know-how, a lot of passion and reflection, but also a little bit of a little magic, too.

PRESENTATION

First vintage of Leo Charruau, young and dynamic winemaker, son of Eric Charruau (Domaine du Valbrun).

TERROIR

Village of Parnay, parcel called Clos du Moulin, 80 years-old vines. Clay and limestone soil with a chalk subsoil, on hill side.

IN THE VINEYARD

Certified organic farming.

Natural grassing one row out of two to promote biodiversity. Working the soil on the surface.

WINEMAKING

Manual harvesting in small boxes. Direct pressing, long natural fermentation with indigenous yeasts in used oak casks (6-8 wines prior) of 500-600L.

Aged of 10-12 months in the same casks.

VARIETAL

Chenin ou chenin blanc 100%

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

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Yellow color with gold reflections, brilliant and clear. Nose with white flowers, clean, touch of minerality.

In the mouth, you feel all the aromas of the Chenin, round, yellow fruits, citrus fruits, salinity in the back. Last long in the mouth!

