



Loire, Domaine du Valbrun, Bois Durand, AOC Saumur, Blanc

AOC Saumur, Vallée de la Loire et Centre, France

Parnay, not far from Saumur, 1983 harvest. Éric Charruau learns in the footsteps of his father Jean-Pierre. Here, the vineyards are family history: their research will take them at the beginning of the farming business, back ten generations, in 1722. Eric takes care of 30 hectares around Parnay, that he farms organically. The wines are made the most natural way possible, to reflect the complexity of the Saumur terroirs. Since 2021, he is joined by his son Léo, to continue the adventure.

TERROIR

Village of Parnay, 10 to 40 year-old vines on alluvial terraces and hillside overlooking the Loire. Massal selection, Clay-limestone soils, chalky subsoil. Gentle slopes with south-west exposure.

IN THE VINEYARD

Certified organic farming. Natural grassing every two row to encourage biodiversity. Working and decavaillonnage to respect and aeration of the soil. Plant cover depending on vintages. Guyot pruning. Hand-harvested in crates.

WINEMAKING

Pneumatic pressing, natural degrees of 12.9°. Alcoholic fermentation in 4-5 years (600 liters). Aged on fine lees for 10- 12 months. Low temperatures in the estate's cellars to preserve primary aromas.

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

Bright, limpid color, straw yellow with golden highlights. Intense nose with notes and fruity scents. Straightforward attack, freshness and good acidity. Long, lemony aromas of ripe quince and lime blossom



