



Loire, Domaine Fabien Duveau, La Hunaudière, 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

Upper Turonian

Alteration of calcareous sands overburden or green chalk overburden

IN THE VINEYARD

Vines averaging 30 years old

The soil is worked in its entirety, with respect for the environment and the plant, in Organic farming. Weed cover is natural. The biodynamic approach allows 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 traditionally vinified with respect for the grapes grapes, without the addition of sulfites. Fermented with indigenous yeasts in our underground cellars. underground cellars.

AGEING

Aged for around 6 months in concrete vats and 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

On the nose, La Hunaudière reveals notes of yellow apple, tangerine and peach. On the mouth, the wine is supple, fresh and aromatic.

FOOD PAIRINGS

Seafood, poultry, goat cheese.



