



Loire, Domaine la Paleine, Esprit de Chenin, AOC Saumur, Blanc

AOC Saumur, Vallée de la Loire et Centre, France

Laurence & Marc Vincent, lovers of the Loire, president today of the destinies of the

Patrick Nivelleau vinifies the different cuvées of the Wineyard.

The Wineyard has gone from an organic approach to a biodynamic certification under the Demeter label in 2017.

Under the domain, 1.5 km of galleries are dug in the Tuffeau.

There, at 12 °C, bloom quietly, away from light, more than 100,000 bottles of different vintages and appellations of Saumur.

PRESENTATION

Beneath the estate, 1.5 km of galleries have been dug into the Tuffeau rock.

There, at 12°C, more than 100,000 bottles of different Saumur vintages and appellations quietly blossom, sheltered from the light.

LOCATION

Le Puy-Notre-Dame

TERROIR

Chalky and silty clay

IN THE VINEYARD

Biodynamic vineyard certified by Demeter

Hand harvested in successive selection of golden grains.

WINEMAKING

Non-input alcoholic fermentation at 20°C with indigenous yeasts in stainless steel tanks.

Matured for 12 months in stainless steel vats without any additives. Bottled in July or September, depending on tasting.

VARIETAL

Chenin ou chenin blanc 100%

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

The cuvee offers us a fragrant nose, with peach and almond aromas. On the palate, the wine is smooth and offers a fresh finish.





demeter

Contact us at: info@brunolafonselection.com



FOOD PAIRINGS

Fish, shellfish, seafood, poultry.

REVIEWS AND AWARDS

Fibut Caker "2019:93-94 pts" Robert Parker



