



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Domaine FL, Chenin de Botrytis, 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

This Savennières Doux is a rarity in our selection. In fact, it has not been produced by Domaine FL for several years now, and prefigures a UFO in the skilfully dry, mineral landscape of this appellation, where acidity is now preferred to sugar.

LOCATION

Savennières.

TERROIR

Terroir of hard Rhyolite (volcanic rock) from the primary era with a surface texture composed of sandy-silt. This gives the soil a very good draining power and a low vigor potential, favorable to a very qualitative grape production.

IN THE VINEYARD

Manual harvest, yield 35 hL/ha. Organic vineyard with biodynamic principles

WINEMAKING

Harvesting takes place late in the year (between October and December), and the grapes are picked in successive selections, so that only those that have reached the desired ripeness are picked.
ripe berries.

AGEING

No malolactic fermentation.

Residual sugars :

Aged on lees in oak barrels for 12 months, and then 6 months in tank.



VARIETAL

Chenin ou chenin blanc 100%

13.5 % VOL.

Contains sulphites.

SERVING

12°C/54°F

AGEING POTENTIAL

Over 15 years



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

Fruity wines with aromas of honey, white flowers and apricot. Delicate sweetness, balanced by good acidity on the finish.

FOOD PAIRINGS

Comté, Beaufort and Savoy cheeses (reblochon), Exotic dishes (tajines, colombo, curry, acras...), White meats in sauce (Pork cheeks with beer, Lamb shank with peach, Blanquette of veal).

