



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Domaine FL, La Roche aux Moines, 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

Our Roche aux Moines plots, which date back to the Middle Ages and were once owned by the Abbey of Saint-Nicolas d'Angers, are located on a rocky spur jutting out into the Loire near Savennières.

Ideal conditions for the production of exceptional dry white wines.

TERROIR

Rocky spur along the Loire, on a deterioration of sandstone schist.

IN THE VINEYARD

Vines from 25 to 30 years old.

Manual harvests, yield 20hL/ha

Organic vineyard with biodynamic principles

WINEMAKING

Fermented and aged for 10 months on lees in oak barrels, and than 6 months in stainless steel tanks.

AGEING

No malolactic fermentation.

Residual sugars : 1g/L

VARIETAL

Chenin ou chenin blanc 100%

13.5 % VOL.

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

SERVING

12°C/54°F

AGEING POTENTIAL

Enjoy all year long, Over 15 years

TASTING

Great wine for ageing, very fine, which sublimates marvelously the minerality of the wines of Savennières : intensely complex wine.



Bruno Lafon Selection

Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York - USA
Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com
Contact us at: info@brunolafonselection.com

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



FOOD PAIRINGS

Loire eel, Filet mignon in Noilly sauce, Sea urchin in apple jelly, Mozzarella with truffle

REVIEWS AND AWARDS

JAMES SUCKLING.COM

"2018 : 95 pts

2016 : 94 pts"

James Suckling

Decanter

"2018 : 92 pts

2016 : 94 pts

2014 : 92 pts"

Decanter

