



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Domaine FL, Le Clos du Parc, 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 parcel of organic Savennières is located in the former park of the Château de Chamboureau, the historic clos of the Savennières wine appellation.

Le Parc is a great wine for ageing, very fine, which perfectly sublimates the minerality of Savennières wines.

### 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

Vines from 25 to 30 years old.

Manual harvest, yield 35 hL/ha.

Organic vineyard with biodynamic principles

### WINEMAKING

Fermented in stainless steel vat.

### AGEING

No malolactic fermentation.

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

Enjoy all year long, Over 15 years



### 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.



### TASTING

intense lemon blossom aroma in the nose. Concentrated, creamy and very elegant, this high-end Savennieres isn't difficult to understand. Less fundamentally mineral than the very best, but still plenty of wet stone at the long silky finish.

### FOOD PAIRINGS

Porcini omelette, Cigale de mer et crustacés, Asparagus, Endives, Artichokes.

