

# Le Bois du Chêne 2020



Fabien Duveau Vigneron



100% Chenin - Brézé

## TERROIR

Middle Turonian  
Sandy-loam chalk

## VINEYARD MANAGEMENT

Vines planted in 1960

The soil is worked in its entirety, with respect for the environment and the plant, in Organic Agriculture. The grassing is natural. The biodynamic approach (certification in progress) allows us to be as close as possible to the terroir with the constant search for balance between the vine and its environment.

## VINIFICATION

Manual harvesting, slow pressing and vinification carried out in the respect of the grape, without addition of sulfite. Fermentation with indigenous yeasts in new barrels in the heart of our underground cellars. Aged for about 18 months in barrels.

## TASTING

To be served around 14°C

The Bois du chêne opens with a fruity nose. In the mouth, it develops a complex structure with a fresh attack followed by a beautiful minerality. Slowly, this wine reveals itself to be round and fruity with a nice vanilla length.



Average production  
400 bottles



# SAUMUR BLANC