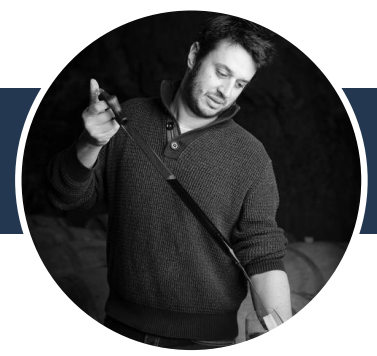


La
Hunaudière
2022

SAUMUR BLANC



Fabien Duveau Vigneron



100% Chenin - St Cyr en Bourg

TERROIR

Upper Turonian
Alteration of calcareous sands on tufa or green chalk rock.

VINEYARD MANAGMENT

Vines of 30 years old on average
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 traditional vinification carried out with respect for the grapes, without the addition of sulfite. Fermentation with indigenous yeasts in our underground cellars. Maturation for about 6 months in concrete tanks and barrels.

TASTING

To be served around 10°C
On the nose, La Hunaudière reveals notes of yellow apple, tangerine and peach. On the palate, the wine is supple, fresh and aromatic.



Average production
6.500 bottles; 150 magnums