

Les Poyeux
2021



Fabien Duveau Vigneron



SAUMUR BLANC



100% Chenin - Chacé

TERROIR

Senonian
Sand to clayey sand at depth with occasional sandstone pebbles.

VINEYARD MANAGEMENT

Vines planted in 1976
The soil is worked in its entirety, with respect for the environment and the plant, in Organic Agriculture. 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 barrels of different ages, in the heart of our underground cellars. Aged for 12 months in barrels.

TASTING

À servir autour de 12°C
Les Poyeux has a fresh nose of white flowers and citrus fruit. On the palate, after a fresh attack, we find aromas of white fruits such as apple and pear, accompanied by a beautiful minerality that gives the wine its length.



Average production
6.000 bottles; 150 magnums

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