

Bois du
Chêne
2023



demeter

Fabien Duveau Vigneron



SAUMUR BLANC



100% Chenin - Brézé

TERROIR

green chalk alterite

VINEYARD MANAGEMENT

Vines planted in 1960

The soil is worked in its entirety, with respect for the environment and the plant, using organic farming methods. Weeds are grown naturally. The biodynamic approach, certified by Demeter, allows us to be as close as possible to the terroir, with a constant search for balance between the vine and its environment.

VINIFICATION

Hand-harvested, slow-pressed and vinified with respect for the grapes, without the addition of sulfites. Fermented with indigenous yeasts in new barrels in our underground cellars. Aged for around 18 months in barrels.

TASTING

To serve around 14°C

Bois du chêne opens with a fruity, floral nose. On the palate, it develops a complex structure with a fresh attack followed by a beautiful minerality. Slowly, this cuvée reveals itself to be round and fruity, with a long vanilla finish.



Average production
400 bottles

36 rue de L'Église, 49400 Chacé - contact@fabienduveau-vigneron.fr