

Clos de  
Bellevue  
2023



demeter

Fabien Duveau Vigneron



SAUMUR BLANC



100% Chenin - St Cyr en Bourg.

### TERROIR

Green chalk rocks

### VINEYARD MANAGEMENT

Vines averaging 25 years old

The soil is worked in its entirety, with respect for the environment and the plant, using organic farming methods. Weeds are grown naturally. Demeter-certified biodynamic viticulture enables 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 traditionally vinified with respect for the grapes, without the addition of sulfites. Fermented with indigenous yeasts in our underground cellars.

### TASTING

To serve at around 10°C

On the nose, Clos de Bellevue reveals fresh aromas of pineapple and white flowers. On the palate, the attack is aromatic and fresh, and the minerality persists with good length.



Average production  
3,500 bottles

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