

Humelay
2023



Fabien Duveau Vigneron



BLANC DE CABERNET



100% Cabernet Franc - Chacé

TERROIR

Old sandy gravelly alluvium

VINEYARD MANAGEMENT

Vines of 25 years on average The soil is worked in its entirety, respecting the environment and the plant, in Organic Agriculture. Grassing is natural. Biodynamics, certified by Demeter, 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 harvest, slow direct pressing and traditional vinification carried out with respect for the grape, without the addition of sulfite. Fermentation with indigenous yeasts. Aging in concrete vats, barrels and jars.

TASTING

To serve around 10°

The nose reveals fresh, delicate floral aromas. On the palate, the wine is supple, aromatic and beautifully fruity. The finish is long, with a touch of spice that adds depth and balance.



Average production
2.000 bottles

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