

Poyeux
2022



Fabien Duveau Vigneron



SAUMUR BLANC



100% Chenin - Chacé

TERROIR

Clayey sands on sandstone

VINEYARD MANAGEMENT

Vines averaging 30 years old

The soil is worked in its entirety, with respect for the environment and the plant, in Organic Agriculture. Grass cover is natural. Biodynamic viticulture, certified by Demeter, enables us to be as close as possible to the terroir, with a constant search for balance between the vine and its environment.

VINIFICATION

Harvested by hand, slowly pressed and vinified with respect for the grapes, without the addition of sulphite. Fermentation with indigenous yeasts in our barrels in the heart of our underground cellars. Aged for around 12 months in barrels.

TASTING

To serve around 10°C

On the nose, Les Poyeux reveals notes of pear. On the palate, the wine is supple, fresh and saline in its length.



Average production
10.000 bottles ; 200 magnums

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