

Hunaudière 2024

SAUMUR BLANC



Fabien Duveau Vigneron



100% Chenin - St Cyr en Bourg.

TERROIR

Alteration of loose limestone

VINEYARD MANAGMENT

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, allows us to be as close as possible to the terroir, with a constant search for balance between the vine and its environment.

VINIFICATION

Manual harvesting, slow pressing and traditional vinification carried out with respect for the grapes, without the addition of sulfite. Fermentation with indigenous yeasts.. Maturation for about 6 months in concrete tanks and barrels.

TASTING

To serve at around 10°C

On the nose, La Hunaudière reveals notes of pear. On the palate, the wine is supple, fresh and long on salt.



Average production
10.000 bottles ; 200 magnums

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