

# Château de Varennes

## SAVENNIÈRES 2016

AOC SAVENNIÈRES

BCLS Retail \$32.99 +170363 Case 6 x 750 ml Wholesale \$25.29

Located 15 kilometers to the west of Angers and overlooking the right bank of the river Loire, just above Savennières, the estate comprises two plots that are synonymous with the origin of the appellation.

### VINEYARD

Date of creation: 19th century  
Région : Loire Valley, Savennières, France  
Surface : 7 acres  
Average age of vines : 20 years old  
Grape Variety : 100% Chenin Blanc  
Soil : Grey blue slatey land  
Vineyard Manager : Frédérick Van Elslande



### VINIFICATION

Harvesting : Manual with 3 successive pickings  
Type of vats : Thermo regulated stainless vats  
Wine Making : Delicate pressing then 1-2 months fermentation in oak casks  
Storing : on fine lees in 400 liter casks for 10 to 12 months before bottling  
Yield : 35 hl / acre  
Production : 35 000 bouteilles

### TASTING NOTES

**Eye :** Deep straw yellow to golden robe with glints of green  
**Nose :** Aromas of lime flower, aniseed, grapefruit, with strong minerality.  
**Palate :** Ample, with good viscosity and a sprightly finish combined with great freshness. Great finesse and minerality, and particularly high aromatic persistence.

*“Brightly coloured robe, the nose shows long, fine concentrated notes of green apple. Full-bodied, lively and invigorating on the palate from start to finish.”*

-- Guide Hachette, 2019



+170363

 Choice Import Agencies