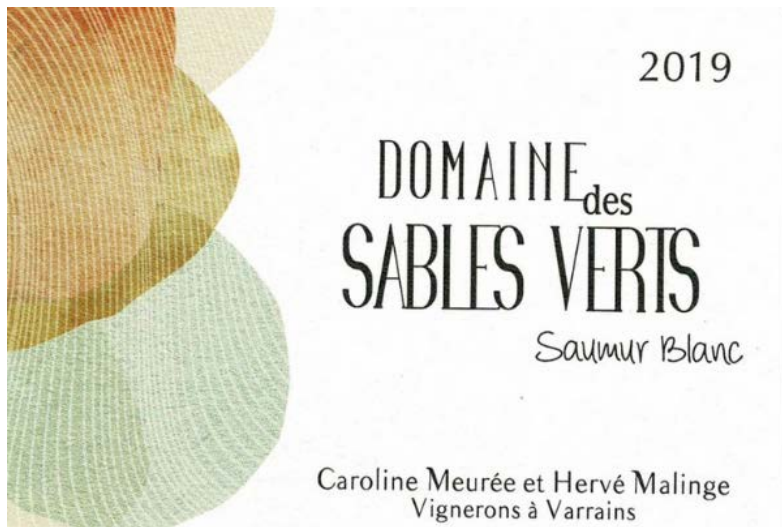


PROFILE

An enthusiastic couple, Caroline Meurée and Hervé Malinge are excited to bring their passion to fruition as they work together from vineyard to cellar. The idea is to bring emotion to the forefront with a wine that tastes just the way they like them--fruity and juicy with a true sense of place.

2019 was a year of extreme climatic weather as the Loire underwent drought conditions, experiencing less than half the average rainfall for this vintage, and frosts hitting in the month of April. The extreme conditions decreased the yields, but led to an increase in sugar concentration and amazing quality. The Chenin Blanc grapes were hand-harvested in three separate passes in the early morning on three consecutive days in September.

From the moment it hits your nose, fresh verbena and white flowers radiate from this vintage. Notes of citrus and ripe apricots bringing your palette to life. This minerality of this vintage radiates a refreshing texture and leaves you with a lively finish.



SPECIFICATIONS

Wine: Saumur Blanc

Varietals: 100% Chenin Blanc

Appellation: AOC Saumur

Location: Saumur

Vineyard Age: 2 years

Yield: 48 hl/ha

Harvest: Manual

Quantity Produced: 6,000 bottles

Agricultural Method: Sustainable and Vegan 

Vinification: The Chenin Blanc grapes are harvested by hand early in the morning, transferred by gravity and then gently pressed. The specific plots of 'Bonneveaux' and 'Elettes', which make up about 50% of the blend, are vinified and aged for four months in used French oak barrels, with regular bâtonnage. The other half comes from the 'Rouères' parcel, which is vinified in stainless steel, before the final blend is assembled and bottled in January.

Alcohol: 13%

Residual Sugar: 0.5 g/l

Acidity: 7.41 g/l

Tasting Notes: Anything from land to sea. A blanquette of veal, grilled sea bass, or even an asparagus risottos would pair nicely with this vintage.