



La Maison d'Anais

A&A CHAUMEAU
VIGNERONS À BUÉ

PROFILE

A multi-generational domaine that extends along the rolling hills of the Bué, with vineyards scattered amongst different faces of these hills. The management of the vineyards and production now falls to Anais Chaumeau after the passing of her mother, Sylvie, in 2021. The Domaine can attribute a large portion of its success to the Kimmeridian ridge, a geological feature of limestone and clay soils that contribute to the body and mineral-driven flavor profile of their wines and allow the Domaine to produce a clean, intense, and flavorful product. Thanks to its stringent standards of quality, Chaumeau Maison d'Anais is now recognized as one of the best producers in the region.

SPECIFICATIONS

Wine: Sancerre Blanc

Varietals: Sauvignon Blanc

Appellation: Sancerre AOC

Location: Bué

Soil: Kimmeridgian limestone and clay

Acreeage: 10 ha

Agricultural Method: Sustainable, Vegan  

Vinification: Traditional harvesting into stainless steel tanks. After pressing the must is collected and settled in tanks before the slow fermentation process. After 3 months of fermenting, the wines are racked. Wine is lightly filtered before bottling.

Tasting Note: Classic Sancerre from Bué with bright grapefruit, grassy, and gooseberry notes. Stony and flinty, this wine is just beautiful with the local cheese, Crottin de Chavignol.

Alcohol: 13%



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