

DOMAINE
DU
PETIT MÉTRIS

Savennières

“Les Fougeraies”

Vineyard: Located on the top part of a hill with a south, south-east exposure on the right bank of the Loire river.

Soil Type: Deep schist and clay, high up on a slope and windblown sand.

Irrigation: No irrigation

Varietal: Chenin Blanc 2011

Yield: 50 hl/ha.

Vinification:

The vineyard is cultivated with grass between each row. In July the leaves that are north facing on the vines are cleared, in order to bring balance to the vines a green harvest is carried out throughout the vineyard. To obtain adequate ripening and healthy grapes south facing leaves are cleared in September. During September and October the focus is on obtaining optimum ripeness of the fruits, harvest will be taking place when the fruits are golden, concentration is high and the grapes are physiologically ripe. Harvest is done by hand and the grapes are first sorted in the vineyard, where only the best quality fruits and perfectly ripe grapes are picked. Normally there are 3 pickings per vineyard throughout the harvest. The grapes are handled with the best care possible; pressed bunches whole, the juice is cooled down to 8°C Centigrade, to protect from oxidation, after 24 hours the wine was then transferred partly (50%) into foudres and the rest in stainless steel tanks for fermentation. Fermentation is done using indigenous yeast in order to capture the terroir characteristics into the wine, the temperature is maintained between 16 and 18°C Centigrade. Fermentation lasted over 2 months with no intervention. After fermentation the wine is racked in stainless steel tanks with batonnage on fine lees over 2 weeks. The wine is then left to rest on the fine lees over 8 months. After this period of rest the wine is filtered and bottled one month after filtration.

Integrated viticultural practices are used following the Terra Vitis rules for the preservation of the environment and the respect of the plant whilst producing true natural wines of high quality. www.terravitis.com

Tasting Notes:

Color: Light gold with a gleam of silver on the rim.

Nose: Fresh and invigorating sensations of lime, clementine and fennel, accompanied by hints of floral bud and fern, both good indicators for aging.

Palate: It is opulent and inviting, evolves with density and suppleness, great minerality and spice.

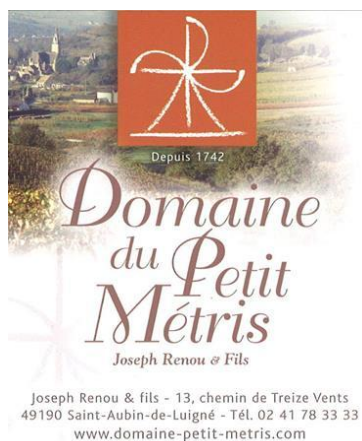
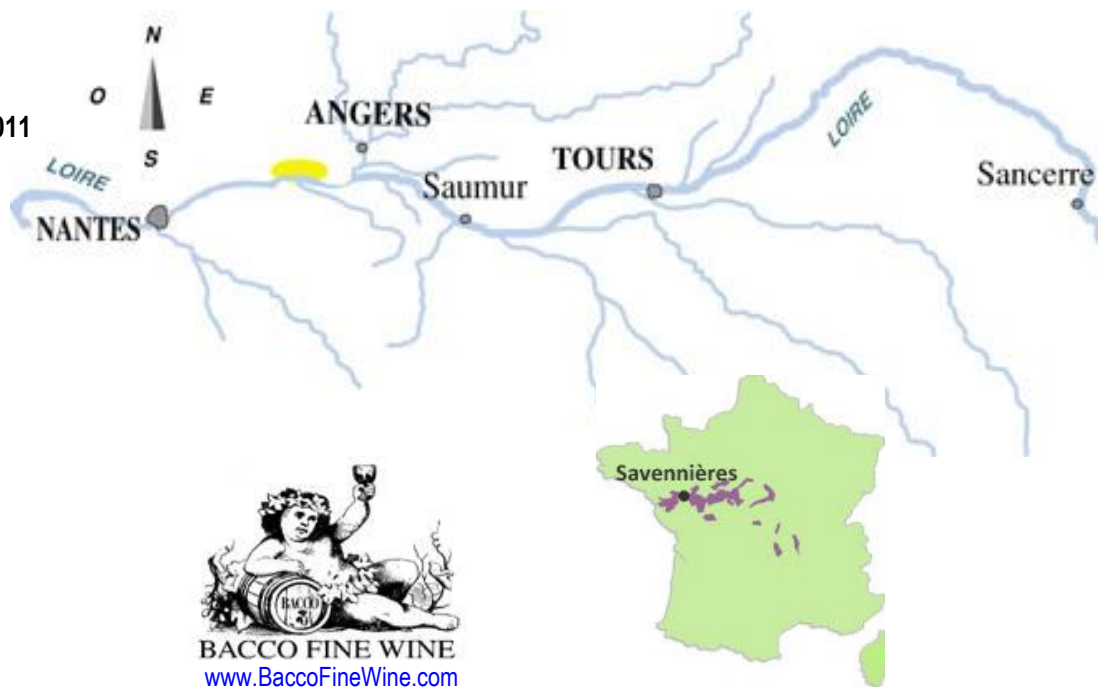
Other: This wine has a very good aging potential, it will refine over time, it is best appreciated after 5 to 10 years of age. It will pair well with poultry, river fish in beurre blanc, blanquette de veau or slightly spicy dishes. The texture invites for more elaborate dishes.

Chemical Analysis:

Alc (%): 13.18

RS (g/l): 4.4

Awards: Wine Spectator 88 points- 2011



Savennières Wine

Like German Riesling, Savennières is one of those curious wines that appeal to wine journalists and merchants because they are subtle and nuanced and interesting but haven't really struck a chord with consumers. Part of the problem with Savennières is that although it is rich in history, having been served at court by Louis XIV and Napoleon, its production is necessarily finite. With less than 200 hectares under vine, fewer than 40 producers bottling wine and draconian yields of just 25 hectolitres per hectare there simply isn't much of it go round. The finished wines are not cheap, moreover the house style varies enormously from château to château and wines can be dry, off-dry or sweet. The only permitted grape, Chenin Blanc, lacks the bankable commercial appeal of Chardonnay and Sauvignon and a further stumbling block is that Savennières can be pretty austere in youth only coming into its own with bottle-age, which it positively relishes. If you factor that lot together you can see why it hasn't been a hit as a 'BOGOF' offering in the supermarket galley aisles, but therein lies its charm. Savennières is not a come-hither 'kiss-me-quick' wine. It requires some thought and effort on the taster's behalf but repays that effort handsomely.

Based in the heart of the old appellation, Luc Bizard's Château d'Epiré was built in 1850 and he represents the 6th generation of his family to produce wine there. His classic Savennières Sec exhibits complex aromas of honeysuckle, hazelnuts and wild flowers and a palate rich in orchard fruit offset by sherry-like notes and hints of minerals prior to a long, persistent finish. When favorable conditions prevail Luc also makes a modicum of Savennières *Moelleux* which has appealing stewed apple scents and a complex, honeyed palate underscored by a fine acidity which will enable it to age gracefully for decades.

A kilometer to the south, the Joly family are proud owners of the celebrated *monopole* sub-appellation of Coulée de Serrant – a 7 hectare single vineyard which they farm bio-dynamically. The resultant wine is not cheap but is regarded by aficionados as being the epitome of Loire Chenin and one of France's vinous national treasures. With a beguiling bouquet of russet apples, fennel and quince and a diverse palate of pears, herbs and minerals it gains intensity with age and will stand up well to fish and poultry.

