

DOMAINE BOURDIN-CHANCELLE

Saumur Blanc

VINTAGE: 2021

GRAPE VARIETAL : Chenin Blanc 100%

AVERAGE AGE OF THE VINES: 35 years

YIELD: 35 hl / ha

TYPE OF SOIL: Clay and Limestone

ABV CONTENT: 13.5%

TOTAL ACIDITY: 4.65 g/l

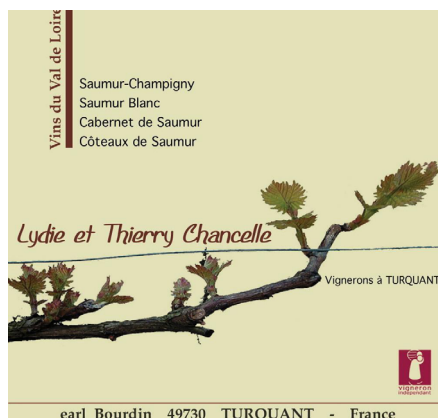
RESIDUAL SUGAR: 1.5 g/l

BOTTLING DATE: March 3, 2016 20 mg SO₂

SULFUR AT BOTTLING: 20 mg SO₂

WINEMAKING:

Grapes harvested manually with several passes. Pressing, clearing and then alcoholic fermentation is partly made in large oak barrels of 500 liters and partly in stainless steel tanks. Ageing on lees.



TASTING NOTES:

COLOR : Pale yellow

NOSE : White fruits (peach, pear) after decanting, subtle notes of white flowers

PALATE : Supple, fruity with a nice balance between softness and freshness with a long finish.

