DOMAINE BOURDIN-CHANCELLE

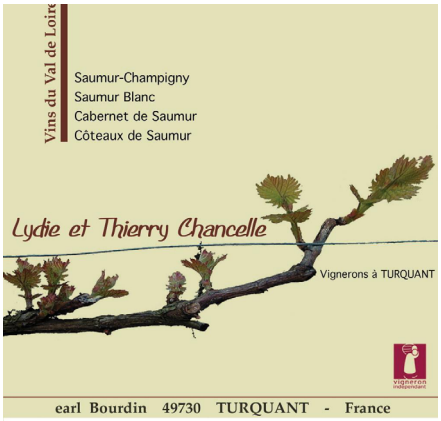
Samur Blanc

VINTAGE: 2015
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 SO_2

WINEMAKING:

Grapes harvested manually with several passes. Pressing, clearing and then alccoholic 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.

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