



LES VINS DE CEDRIC BOUREZ



SAVENNIERES 2019

AOP SAVENNIERES



GRAPE: Chenin Blanc

CULTURE: organic farming, manual harvest, grapes sorted directly on the plot with 15kg ventilated crates.

TERROIR: almost 2ha plot of a beautiful terroir with soil draining aeolian sands with green shale and sandstone. Average 100-years-old vines.

VINIFICATION: slow pressing, settling for 24 to 48 hours, slow alcoholic and malolactic fermentation with indigenous yeast.

AGING: in used barrels for 11 months.

OPTIMAL TASTING: up to 8 years

TASTING NOTE: pale yellow color. on the nose woody and rifle stone. Beautiful minerality, ample and creamy mouth. Great length. Slightly candied citrus note.

FOOD PAIRING: lobster, sea-bass in salt crust, white meat in sauce, capon or turkey with chestnuts, fruit salad.

75 cl, natural cork, bottled at the domain



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