

# CHÂTEAU YVONNE SAUMUR BLANC



100% Chenin Blanc. Expressive aromas of apple, lemon, white flowers, honey, smoke and lots of minerality. Bright, crisp acidity. Refined and elegant. Flavors of apple, pear and citrus with cream, honey and wet stones on the finish. Organic.

The Yvonne Blanc was one of the 2 original cuvées produced at the domaine. Mathieu continued the same high quality work in the vineyard and cellar, but drastically reduced the amount of new oak used for *élevage*. The grapes come from 8 parcels in Parnay, Turquant et Montsoreau bordering the Loire, including Le Bourreau, Clos Coin, Les Devants, Chateau Gaillard, and La Vignole. Clay limestone soils on Turonian Limestone better known as tuffeau. The vines are 5-80+ years old. The grapes are harvested by hand in small bins. 3 hours of pressing, then settling for 1-2 days in tank. Fermentation on the lees in barrels with native yeasts. Aged 12 months in barrels (20% new), then assembled for 3 months in steel tanks "en masse" before bottling. Bottled unfiltered and unfiltered, on a fruit day during the Ascendant Moon. Aged for one year in bottle at the domaine before release.

Founded in 1997, Château Yvonne, located in Parnay in the Loire Valley, has been surrounded by vineyards since the Middle Ages. (The château dates to the 16th century, but not much became known of it until 1813 when a local winemaker moved in & began producing wine on site.) In 2007, Mathieu Vallée took over & decided to keep the name Château Yvonne, in homage of the incredible work done by the previous owners who had recreated the abandoned vineyard. Today, Matthieu Vallée has taken his place as one of the leading producers & the domaine is one of the best in Saumur. The vineyards are spread out amongst over 30 different small parcels, with many of the best vineyards located in "La Côte", or the plateau next to the church of Parnay overlooking the Loire River. The estate is composed of 27 acres of vines, all of which have been farmed organically since 1997, with biodynamic practices since 2012.

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## *Tasting Note:*

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100% Chenin Blanc. Aromas of apple, lemon, white flowers, honey, smoke & lots of minerality; bright, crisp acidity; refined & elegant; flavors of apple, pear, citrus, cream & honey; wet stones on the finish. Organic.

## *Shelf Talker:*

### CHÂTEAU YVONNE SAUMUR BLANC



100% Chenin Blanc, 5-80+ year old vines. Château Yvonne, located in Parnay in the Loire Valley, has been surrounded by vineyards since the Middle Ages. Expressive aromas of apple, lemon, white flowers, honey, smoke & lots of minerality. Bright, crisp acidity. Refined & elegant. Flavors of apple, pear, citrus, cream & honey. Wet stones on the finish. Organic.

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