

CHÂTEAUX DU BREUIL ET DE LA ROCHE SAVENNIÈRES

100% Chenin Blanc. Brilliant gold color. Fresh aromas of white flowers, white fruits and quince highlighted by honeyed mineral notes. The palate is ample, mineral, fleshy and round. Precise and balanced, and the finish is sublime. Ideal with shellfish, (try paired with Mussels and saffron) roast cod, scallops with curry or with a creamy cheese platter. Drink now or cellar for many years. Organic.

The grapes were grown in the village of Savennières, Anjou, Loire Valley, France. The vineyard is called L'Enclos', a 5 acre parcel on Savennières Plateau at 180m. The vines are 30+ years-old. The soils are sandy with green and red schist right on the surface. Regenerative, Certified Organic farming. The philosophy in the cellar is to protect and retain the purity of the fruit with as minimal intervention as possible. They use only the coeur du cuvée, the heart of the first pressing, for their estate wines. At harvest, each vineyard is monitored carefully for the desired balance, as they are always looking for the utmost elegance. The grapes are harvested by hand. Whole bunches are sorted first in the vineyard into small crates and then brought to the winery, where they are carefully washed to avoid the introduction of Brettanomyces (a necessary step to preserve fruit and vineyard character) and then sorted again by hand. Only the healthiest, best bunches make it into the fermentation tank. The grapes were harvested and sorted by hand, with alcoholic and malolactic fermentation in French barrels. The wine is then aged in the same barrels for 10 months, followed by 6 months in stainless steel. Only the minimum amount of sulfur dioxide possible is used during élevage and at bottling. Unfined, light paper filter.

In France's majestic Loire Valley lies Châteaux du Breuil et de la Roche, situated on the right bank of the Layon river near the village of Beaulieu-sur-Layon, 20 minutes south of Angers. Built in 1822, Le Breuil's vineyards are located on prime L'Anjou Noir vineyards: south-facing slopes of the Coteaux du Layon. The foundation of the winery lies in their superlative regenerative, certified-organic farming methods. The team has been working without the use of herbicides, pesticides or chemical fertilizers since 2007, receiving their organic certification from Ecocert in 2015. They are now exploring biodynamics, and they utilize native hedges, trees and low stone walls as natural windbreaks and as pathways for wildlife to enter the vineyards from the forest. The resulting soil health is remarkable—turning over the soil in the Breuil vineyard reveals a rich network of mycelia (fungal organisms), earthworms, insects, and native ground cover, such as wild onion, garlic, and clover, among many others. The *chai* (winery) was rebuilt in 2007 and outfitted with stainless steel tanks and temperature control, so that each parcel could be handled and vinified separately. Since 1822 the château has produced some of the best wines in the area. In 2006 it was bought by Michel Petitbois, who manages it today with the help of David Vigan, a world-class sommelier, who was born in Angers, and grew up in the tiny village of Valanjou, just a few kilometers south of Châteaux du Breuil.



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Tasting Note:

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Shelf Talker:

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