

DOMAINE DES GUYONS SAUMUR BLANC 'VENT DU NORD'



100% Chenin Blanc. Brilliant yellow with golden reflections. *Vent du Nord* (North Wind) Has expressive, fresh aromas of lemon, peach, white flowers and ginger. The palate is round, supple, expressive and faithful to the nose. Frank, generous flavors of lemon, white peaches and ginger. Light and refreshing, with a lemony finish. A beautiful aperitif. Pair with scallops, shellfish, fish in sauce, white meat, goat cheese or vegetable pie. Practicing Organic.

From 60 year-old vines grown in Saumur region of the Loire Valley, France. The soil is clay-limestone on Turonian-type subsoil (tuffeau). The soils are worked without any chemical fertilizers. The grapes are harvested by hand. Direct pressing and after settling, alcoholic fermentation in small raw cement vats of different capacities in order to preserve the plot origins. Wine not thermoregulated. Aging in vats lasts for weeks without malolactic fermentation. The wine stays there for 6 to 9 months with light stirring. Blending and bottling in the spring following the harvest.

Domaine des Guyons, a winery in the charming village of Puy Notre Dame, located south of Saumur in the Loire Valley region, is the talent of a simple man. Franck Bimont allows his vines to express themselves and brings out the particular character of each vintage. He produces a range of very expressive wines with great elegance. The estate is not certified organic, but Franck Bimont does not use any chemical fertilizers. Regular tillage, limiting yields, harvesting by successive sorting, everything is done to allow the old Chenin vines to give their best. The 47 acre vineyard is mainly planted in sandy clay and Turonian-era limestone and consists of the noble grape varieties of the Loire Valley.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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100% Chenin Blanc. Fresh aromas of lemon, peach, white flowers & ginger; round, supple & expressive; generous flavors of lemon, white peaches & ginger; light & refreshing, with a lemony finish. Practicing Organic.

Shelf Talker:

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