

THORMAN HUNT

EST. WINE SHIPPERS 1978



Domaine FL

Savennières

Savennières La Croix Picot

Grower

Savennières is renowned for dry Chenin Blanc of great nerve and energy. The small appellation of just 145 hectares lies south west of Angers on the north bank of the Loire, on a mixture of schist, clay and slate. The estate was created in 2007 when Philippe Fournier united two existing estates, and today some 40 hectares of vines span the Savennières, Roche aux Moines, Anjou Blanc, Anjou Villages, Coteaux du Layon, Coteaux du Layon 1er Cru Chaume and Quarts de Chaume Grand Cru appellations. The estate is certified organic and follows the principles of biodynamics.

Vineyards

Located on the heights of Savennières, the plot of La Croix Picot is on a soil of sandstone schist and aeolian sands. The harvest is carried out by hand with successive selections through the vines so that only the best grapes are picked.

Vinification

No malolactic fermentation is carried out, allowing the wine to keep a richness of expression. The wine is aged for 12 months in oak barrels and then for a further 6 months on its fine lees in large oak vats.

Style

A structured, generous dry Chenin Blanc with lively freshness and a saline finish. A wine for the table, well suited to fish, vegetarian dishes and hard cheeses.

Grape varieties:

100% Chenin Blanc

Farming:

Organic

Bottling options:

75cl

Closure:

Cork

