

THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine FL, Savennières

Savennières Chamboureau

Grower

Savennières is renowned for making the finest dry Chenin Blanc in the world with incredible nerve and energy. The small appellation of just 145 hectares is situated south west of Angers on the north bank of the Loire river on a mixture of schist, clay and slate. The estate was created in 2007 when Philippe Fournier united two existing estates. Today, 43 hectares of vines are spread over the Savennières, Roche aux Moines, Anjou Blanc and Anjou Villages, Coteaux du Layon, Coteaux du Layon 1er Cru Chaume and Quarts de Chaume Grand Cru appellations. Their commitment is to respect and preserve the environment in order to promote the development of the vine. All their wines come from organic farming and follow the principles of biodynamics.

Vineyards

Chamboureau is an organic Savennières cuvée produced on a very old plot, surrounding the Château of the same name, to the east of the town of Savennières. The harvest is carried out manually with successive selections in order to obtain very high quality grapes.

Vinification

No malolactic fermentation is carried out, allowing the wine to keep a richness of expression. 12 months on the lees in barrels of oak then 6 months in wooden tank.

Style

This wine is characterised by its soft mouthfeel, roundness and aromatic notes of yellow exotic fruits.



Grape varieties:

100% Chenin

Bottling options: 75cl

ABV: 13%

Closure: Cork

