

# THORMAN HUNT

EST. WINE SHIPPERS 1978

## Domaine FL, Savennières

### Savennières La Croix Picot



#### 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

Located on the heights of Savennières, the plot of La Croix Picot is based on a soil of schist and aeolian sands. 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. The wine is aged for 12 months in oak barrels and aged further for 6 months on its fine lees in large oak vats.

#### Style

Structured, generous with aromas of vanilla, fruit and of white flowers. Aromatic lively notes and a delicate saline sensation on the finish. La Croix Picot was awarded a score of 92/100 by James Suckling.

#### Grape varieties:

100% Chenin

**Bottling options:** 75cl

**ABV:** 13%

**Closure:** Cork

