

CHATEAU DE VILLENEUVE

Saumur

Loire Valley

Technical information

Country: France
Region: Loire Valley
Appellation: Saumur
Grape Variety : 100% Chenin Blanc
Terroir : clay and limestone
Age of the vines : 25 years



Vinification

Slow fermentation in 600 litre tonneaux, and a little élevage in wood. Malolactic fermentation in wooden casks 30% of the cuvée. It is assembled in cuve before bottling.

Tasting notes

A lovely fresh and open fruit on the nose, clean, mineral, and very expressive. It has an impressive life on the palate, showing no overt residual sugar and plenty of strident acidity with a supple character. Very dry and structured.

Best to drink:

7 years

Wine pairing:

All selfish (perfect with oysters) and light meals.

d.b. wine
selection