

# PETIT MÉTRIS 'CLOS DE LA MARCHE' SAVENNIÈRES

## 2022

**Country**  
France

**Region**  
Loire

**Varietal**  
Cabernet Franc

**Winemaker**  
Pascal & Hervé Renou

**Alcohol Content**  
13%

**Total Sulfur**  
No data

**Residual Sugar**  
No data

**Acidity**  
No data



### HISTORY

Founded in 1784, Vignerons Independent Domaine du Petit Métris is situated in le Grand Beauvais hameau, near the village of St Aubin-de-Luigné. Known as the "pearl of Layon" they are situated in the heart of the Chaume and Quarts de Chaume appellations.

Covering 30 hectares (72% Chenin Blanc, 15% Cabernet Franc, 10% Grolleau and some Gamay and Chardonnay), today, 6<sup>th</sup> generation brothers Pascal and Hervé Renou run the family winery today.

Pascal primarily in the vineyards and Hervé in the cellar. All wines are fermented exclusively with indigenous yeasts.

### VINIFICATION and MATURATION

Hand-harvested and de-stemmed, stainless steel tanks for fermentation with indigenous yeasts for 2 months, 30% of the wine is aged stainless tanks, 70% in neutral French oak barrels. Both on fine lees for 8 months. The wine is filtered, rested for one month before bottling.



### VINEYARD

Schist, tuffeau and gravel soils from a plot in Anjou. Organic practices, dry farmed. No ploughing between rows, maximum biodiversity in the soils and attracting pollinators. All in accordance with Terra Vitis regulations.



### TASTING NOTES

Rich in cherry and black currant, pomegranate with undertones of anisette. Berry flavors persist on the palate with notes of peppery spice. Balanced acidity and gentle tannins.



### FOOD PAIRING

Pan roasted duck breast, grilled rack of lamb, mushroom stroganoff, ratatouille.