

PETIT MÉTRIS 'CLOS DE LA MARCHE' SAVENNIÈRES

2022

Country

France

Region

Loire

Varietal

Chenin Blanc

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 Métis 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, 6th 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

Whole clusters are pressed and chilled to 8° centigrade for 24 hours before going into stainless steel tanks for fermentation with indigenous yeasts for 2 months, 50% of the wine was racked in neutral French oak 400 liters oak, 50% in stainless tanks, on fine lees for 8 months. The wine is filtered, rested for one month before bottling.

**VINEYARD**

Right bank of the Loire river and south-southeast facing, 30+ year old vines planted to schist and aeolian sands. 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**

Elegant, fresh character with aromas of herbs, pear, spices and white flowers. Moderately weighted and tense, it's incisive with a flinty, fruity, penetrating finish that remains cool and saline despite the warm vintage. (Yohan Castaing - Wine Advocate)

**FOOD PAIRING**

Grilled artichokes, green and white asparagus, seared scallops, trout with rosemary and pine nuts, veal chops, goat cheeses, Tarte Tatin.