

PETIT MÉTRIS 'LES FOUGERAIES' SAVENNIÈRES

2022

Country

France

Region

Loire

Varietal

Chenin Blanc

Winemaker

Pascal & Hervé Renou

Alcohol Content

12.5%

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, 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

Picked in three passings between September and October. 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, then rested on fine lees for 8 months. Bottled 1 month after filtration.



VINEYARD

Right bank of the Loire river, southeast facing on a hilltop. Deep schist, clay and loess. 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

Light gold in color with a ribbon of silver on the very rim. Fresh lime, clementine and fennel. Textured with minerality.

FOOD PAIRING



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