

PETIT MÉTRIS QUARTS DE CHAUME GRAND CRU

2015

Country

France

Region

Loire

Varietal

Chenin Blanc

Winemaker

Pascal & Hervé Renou

Alcohol Content

11%

Total Sulfur

No data

Residual Sugar

196 g/l

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

Hand-harvested botrytis affected grapes over the course of three weeks. Undergoes passerillage then moves into neutral oak foudre for 10 months. The wine is filtered, rested for one month before bottling and aged until at least April 15th of the following year per the appellation's law.



VINEYARD

A single vineyard between Maine-et-Loire and Rochefort-sur-Loire. Soil rich in clay, schist and pebbles. A Grand Cru site since 2011. 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

Deep gold in color, aromas of orange peel, violet and lily of the valley. Unctuous in texture with integrated acidity and residual sugar, long finish.



FOOD PAIRING

Roquefort cheese, foie gras, pear and frangipane tart.