



CHÂTEAU SOUCHERIE

ANJOU – LOIRE VALLEY

Clos des Perrières 2018

Appellation : Savennières

Grape variety: 100% chenin

Soil : Sand, volcanic rock, schist and granite in an enclosure of 1.80ha

Wine making/Ageing : Manual harvest in 25kg crates followed by slow and gentle sequential pneumatic pressing. The alcoholic fermentation from indigenous yeasts is carried out in 500l French oak barrels, 20% of which are new. The ageing process continues for 9 months in 500L barrels and then 9 months in vats on fine lees.

Tasting: The nose is refined, crystalline, fine lemon notes appear as well as nuances of white flesh fruits and a woody touch that remains subtle. The mouth is full in attack and tightens from the middle of the mouth on a saline tension. The beautiful extension gives way to beautiful mouth bitterness. The finish is tonic, long and persistent.

Laying down : 8 to 10 years

Food pairing : Served at a temperature of 10 - 12°C, ideally after 1 hour of opening and decanting, this great dry white wine will go well with shellfish (langoustines, lobsters), cooked noble shellfish (scallops), and with some white meats (poultry breast with fresh cream, veal etc.)

The vineyard is certified in conversion to Organic Agriculture by the Ecocert organization.

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