

















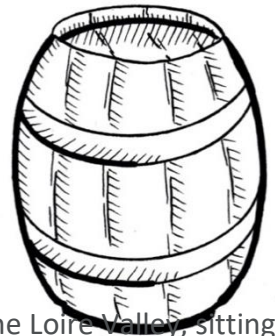


2016 Clos des Perrières Savennières, Château Soucherie



	White		Organic in conversion
	2016		Environmentally considerate farmer
	Quince and ripe pear		
	Pear and minerality		High Complexity
	9 months		Ready to drink now, drink within 15 years
	Savennières, Loire		
	Chenin Blanc		Old vines 40 years old
	Turbot, white meat		13.5

The vineyards are farmed using the Integrated Pest Management system. No chemical fertilizers or pesticides are used. The grapes are harvested by hand and then fermented in stainless steel. The young wine is then aged in large barrels for 9 months and on the lees to add complexity.



Savennières is one of the most famous wine regions in the Loire Valley, sitting along Vouvray as the very expression of the wonderful Chenin Blanc grape. The vineyards are on the north side of the river in and around the World Heritage site of Savennières. It famously has three distinct soil types (sand, schist and volcanic rock) which adds an extraordinary complex and mineral backbone to these wines. They are some of my favourites.

This really is about the finest expression of Chenin Blanc – powerful, rich and layered with an extraordinary freshness and depth. The strong citrus flavours of lemon is enhanced with a flinty, mineral body and high levels of acidity. The judicious use of oak softens and develops the wine. Magnificent.

