



**CLOS CACHET**  
the finest French wines

# DOMAINE BELARGUS

## Gaudrets 'Savennières'

### 2018

01

**Provenance:**

Savennières, Anjou,  
Loire Valley

02

**Grape Variety:**

100% Chenin Blanc

03

**Pairing:**

Shellfish and fish dishes, as well  
as pressed cheeses

04

**Serving:**

Temperature: 10°C



**Vineyard Cultivation:**

The 2018 vintage was historic, in Anjou as in many French regions, with good yields and exceptional grape quality. Generous rains helped build a comfortable water reserve. The hot and humid spring allowed the vines to grow well, but also brought strong mildew pressure, especially in June. The summer was particularly hot and dry, but the vines did not suffer thanks to the sufficient accumulated reserves. The dry wines harvest began on September 10th and went on for twenty days without a single drop of rain. All harvesting was completed by hand in perfect conditions which allowed optimal management of the ripeness.



**Vinification:**

Using indigenous yeasts the wine is aged for 13 months on total lees. In wooden frustoconical tanks, demi-muids and barrels (5-years old on average). Then a slight filtration on kieselgur diatomite.



**Tasting Notes:**

Due to its long aging on total lees, GAUDRETS opens with notes of reductions, which fade after aeration. The nose then displays flavours of white flowers and white fruits, commonly found in the Savennières appellation. The mouth, delicate and enveloping, is held by a marked acidity and a fine bitterness at the end of the mouth, typical of shale soils.



**Soil Type:**

Loamy sand on schists



**Method:**

Organic and Biodynamic

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**Trade Portal**

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