



CLOS CACHET
the finest French wines

DOMAINE BELARGUS

Savennières 'Rucheres'

2018

01

Provenance:

Savennières, Anjou, Loire Valley

02

Grape Variety:

100% Chenin Blanc

03

Pairing:

Seafood like scallops, skate wing with Beurre Blanc or a Saffron monkfish

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. 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 22 months on total lees. In demi-muids and barrels (4-year old on average). Then a slight filtration is done on kieselgur diatomite.



Tasting Notes:

Due to his singular position and subsoil, RUCHÈRES is deeper and more complex than GAUDRETS. The two-year ageing and the purple schists terroir offer RUCHÈRES a generous, salty and long-lasting mouth. The nose develops honeysuckle, dog rose flower, beeswax and gentian notes. Open 1 hour before drinking.



Soil Type:

Loamy clay on schists and sandstones



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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