

DOMAINE LE PETIT SAINT VINCENT Saumur Blanc 'Les Perruchets' 2021

Provenance: Saumur, Varrains

Grape Variety: 100% Chenin Blanc

Pairing:

Spicy food, grilled trout or salmon, seafood and semi-firm cow cheeses

Serving:

Temperature: 11°C





Vineyard Cultivation:

In the small circle of elite producers in the heartland of Saumur-Champigny in Varrains, the lively, friendly and talented Dominique Joseph is impossible to miss. Fully organically farmed since 1992, the Domaine grows 12 hectares of vineyard perfectly located over 55 different locations. The "Les Perruchets" is a single vineyard of 0.3 hectares, ideally located on heavy limestone soils with clay and rocks on top.



Vinification:

The organic vineyards are harvested by hand and the grapes are destemmed to undergo their maceration in concrete vats for the blended cuvées and in an oak vat for "Les Poyeux". A low yielding vineyard is always offering wines of great depth and complexity. Once the maceration or infusion is done, fermentation is completed with respect to the fruit.







The bouquet is delicate, with notes of pear, almond skin, grapefruit and lemon rind. On the palate, it's a very lively wine built on a silky mineral structure. Drink now or keep in the cellar up to 2026+.



Soil Type:

Limestone with clay and rocks above



Method:

Organic



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