



CLOS CACHET
the finest French wines

L'AUSTRAL

Saumur Blanc 'Amandiers'

2020

01

Provenance:
Saumur, Loire Valley

02

Grape Variety:
100% Chenin Blanc

03

Pairing:
Creamy chicken or pork dishes,
flaky fish and rich seafood

04

Serving:
Temperature: 12-14°C



Vineyard Cultivation:

In the heart of Puy-Notre-Dame, Saumur, L'Austral has brought a new perspective with Australian influence to Loire Valley wines. The vines of the Amandiers parcel were planted in 1990. In 2016, the chance to start their own domaine occurred through the lovely Françoise & Philippe Gourdon of Château Tour Grise, who allowed them to lease out and take over 4 ha of vines that have been grown biodynamically for 20 years. The Amandiers parcel has vines planted in 1990 to 1991.



Vinification:

Manual harvesting, drastic sorting on the plot, slow and gentle pressing, alcoholic fermentation with native yeasts, beginning of fermentation in vats, end of fermentation and aging for 24 months in barrels.



Tasting Notes:

A superb tense and slender Chenin, with lemony, floral aromas and crazy energy. Both fine and very strong, it is one of those chenin's carried by a beautiful salivating acidity which gives them a very long finish. A gastronomic wine capable of withstanding long years of cellaring.



Soil Type:

Turonian clays and glauconious chalk with limestone subsoil.



Method:

Organic

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

