

L'AUSTRAL Saumur Blanc 'Octopus' 2022

01

Provenance:

Saumur, Loire Valley

02

Grape Variety:

100% Chenin Blanc

03

Pairing:

Fine fish, cooked shellfish and white meats.

04

Temperature: 10°C

Serving:





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 occured 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. A blend of grapes from 35-year-old vines.



Vinification:

Vinified in stainless steel vats, alcoholic fermentation with indigenous yeasts. No input apart from a spike of SO2 in a very limited dose (< 30mg/L).







Tasting Notes:

Very good success for this chenin bursting with purity and great digestibility. A remarkable balance between roundness and straightness induced by a nice final bitterness!



Soil Type:

Clay-limestone soils on Turonian chalk subsoil.



Method:

Organic

