

L'AUSTRAL Saumur Blanc 'Treillaujeard' 2021

01

Provenance: Saumur, Loire Valley

Grape Variety:

100% Chenin Blanc

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Pairing:

Fine fish, cooked shellfish and white meats.

Serving

Temperature: 10-12°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 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. Vines worked organically. Grass cover and tillage. Yield control by disbudding. Manual harvest in boxes.



Vinification:

Aging Manual harvesting, drastic sorting on the plot, slow and gentle pressing, alcoholic fermentation with native yeasts, fermentation and aging in barrels. Aged for 18 months in barrels. Unfined, unfiltered wine.







Tasting Notes:

A superb, generous and ripe Chenin with lots of texture and spices: an ample and generous wine, made for gastronomy.



Soil Type

Clay-limestone soils on Turonian chalk subsoil.



Method:

Organic

