

Domaine des Roches Neuves Saumur "L'Echelier" dry white 2016



Product price:

€294.00

Product features:

Area: LOIRE

Winemaker: Thierry GERMAIN

Vintage: 2016

Appellation: Saumur

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 17.5/20

Bettane + Desseuve: 17.5/20

Wine Advocate (Parker): 91/100

Cépage dominant: chenin

Product short description:

17.5/20 RVF. A particularly successful old mass selection in 2016, this is the first time we have selected it.

Product description:

**PRESENTATION OF DOMAINE DES ROCHES NEUVES
+ ALL ITS OTHER WINES IN STOCK**

Comments on this

Domaine des Roches Neuves Saumur "L'Echelier" 2016 dry white wine:

RVF Guide to the Best Wines of France 2019 (August 2018): 17.5/20. *The breath of salty and*

luminous energy in the 2016 whites is impressive. These wines are remarkably pure. However, with a slightly thicker body, they would gain in voluptuousness. L'Echelier is a testament to this.

Bettane + Desseauve Guide 2020 (August 2019): 17.5/20. *Aromatic intensity on exotic fruits with a chalky touch, perfectly elongated mouth, brilliant finish.* Peak drinking window: 2019-2023.

Food and wine pairings: cheese platter, shellfish, sole meunière, fish and shellfish dishes, lobster.

Bettane + Desseauve Guide 2018 (August 2017): 17/20. *Round attack supported by a beautiful saline tension against a backdrop of citrus.* Peak drinking window: 2017-2023.

Robert Parker's Wine Advocate (S. Reinhardt, Oct. 2021): 91/100. *The 2016 Saumur L'Échelier is from four parcels on Turonian limestone (tuffeau) soils. The bouquet is well concentrated, intensely floral and provided with almond aromas. Juicy yet well structured and elegant, the wine finishes with firm, still present tannins and good salinity. Fresh pineapple flavors on the palate and in the aftertaste. "2016 is similar to 2014 in its fresh and straight character," says Thierry Germain. **Drink date 2021-2026.***

Technical sheet prepared by the domaine:

VINEYARD:

Location: Dampierre sur Loire

Terroir: Clay-limestone, 30 cm of sand before reaching the limestone known as Turonian Superior

Grape variety: 100% Chenin

VINEYARD WORK:

Iconic walled clos of 300 years overlooking the Loire.

Soil work at 100% and natural grass cover.

Planting at 6500 vines/ha, massal selection.

Organic and biodynamic practices - Biodyvin label and Ecocert certification

VINIFICATION:

Manual harvest. Alcoholic fermentation in oval 600-liter barrels with 52 mm thickness.

Pneumatic pressing for 4 hours, natural degrees of 12.8°, fermentation duration of 3 months. Aging on fine lees for 9 months.

All these operations are carried out at low temperature in an underground cellar to preserve the fruit of the wine.