

# Domaine des Roches Neuves Saumur "Clos du Moulin" dry white 2018

Product price:

**€270.00**



**Product features:**

Area: LOIRE

Winemaker: Thierry GERMAIN

Vintage: 2018

Appellation: Saumur

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: chenin

**Product short description:**

A newly selected parcel selection from the superb 2018 vintage. Impressive freshness, elegance, and mineral length (especially if you wait a few years). In the purest style of the winemaker! Massal selection, old Chenins of 80 years... nothing is left to chance, as always at the domaine des Roches Neuves!

**Product description:**

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

**Domaine des Roches Neuves Saumur "Clos du Moulin" dry white 2018**

**Technical Sheet written by the domaine**

**Location:** Parnay

**Terroir:** Clay-limestone, 30 cm of clayey sand before reaching the so-called Senonian limestone.

**Average age of the vines:** 80 years

**Grape variety:** 100% Chenin

**Vineyard work:** Vineyard worked in collaboration with Eric Charruau (the owner)  
Organic farming.

**Winemaking:** Hand-picked grapes. Alcoholic fermentation in 1-year-old 600-liter barrels. Pneumatic pressing for 4 hours, natural degrees of 12.9°, fermentation duration of 3 months. Aging on fine lees for 8-9 months. All these operations are carried out at low temperatures in an underground cellar to

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preserve the fruit of the wine.

**Tasting comment:** The color is a straw yellow, almost crystalline; clear; luminous and bright. The first nose combines concentration, freshness, generosity, and power. The second nose reveals a multitude of fruity, floral, and vegetal aromas.

On the palate, the attack is straight and velvety, and sensuality intertwines, suggesting the full potential of a great terroir. The acidity is present, without ostentation, and outlines the contours of the matter, ensuring the aromatic identity of the flavors.