

Domaine des Roches Neuves Saumur "Clos du Moulin" dry white 2019

Product price:

€264.00



Product features:

Area: LOIRE

Winemaker: Thierry GERMAIN

Vintage: 2019

Appellation: Saumur

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chenin

Product short description:

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

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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 : Vines worked in collaboration with Eric Charruau (the owner)
Organic farming.

Vinification : Manual harvest. 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

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, outlining the contours of the material that guarantees the aromatic identity of the flavors.