

Château de Villeneuve Saumur "Les Cormiers" dry white 2022



Product price:

€162.00

Product features:

Area: LOIRE

Winemaker: Jean Pierre Chevalier

Vintage: 2022

Appellation: Saumur

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Bettane + Desseuve: 96/100

Wine Advocate (Parker): 92/100

Cépage dominant: chenin

Product short description:

Favorite and 94/100 RVF. One of the greatest terroirs of Saumur, a great winemaker practicing organic farming... for a very fine chenin that is ideally kept for a few years. But it is already so good, it will be hard to resist!

Product description:

PRESENTATION OF CHÂTEAU DE VILLENEUVE
+ ALL ITS OTHER CUVEES IN STOCK

Château de Villeneuve Saumur "Les Cormiers" dry white 2022

RVF Guide to the Best Wines of France 2025 (Sept 2024) : **Favorite** and **94/100**. *Les*

Cormiers is showing well ripe and concentrated in 2022. It perfectly embodies the dry, crisp, ripe Chenin, with a lovely structure and a striking, very mouthwatering finish. Ready to drink now and within the next ten years, even longer.

Robert Parker's Wine Advocate (Y. Castaing, June 2024). **92/100**. *The 2022 Saumur Les Cormiers, crafted from Chenin Blanc, exhales a delicate, lively bouquet of pear, white flowers, menthol, spices and spring flowers, followed by a medium to full-bodied, tense, pure and easy palate that's lively and charmingly demonstrative, concluding with a tense, mouthwatering and ethereal finish. This is an excellent rendition of one of Saumur's finest terroirs for dry white wines. Drink date: 2024-2034.*

Technical sheet written by the domaine :

From a reliable source, one of the greatest terroirs of Saumurois. Les Cormiers are limestone soils covered with clay. Vinified in 12 HL casks, they reveal white flowers and exotic fruits after two or three years of aging. A great journey.

Grape variety: Chenin.

Soil: Clay-limestone of Turonian.

Training: Simple Guyot "Val de Loire" with 6 buds. Removal of secondary buds.

Harvest: Manual with sorting.

Vinification: In 12 HL cask, no malolactic fermentation

Aging: 9 months in cask

Characteristics: This dry white Saumur from Clos des Cormiers made from golden grapes was harvested

Notes: All our production is certified organic wine

Tasting: Nose of small white flowers. Elegant, mineral palate with citrus notes - aging potential of 10 years.