

Château de Villeneuve "Cuvée spéciale" Saumur dry white 2023

Product price:

€126.00

Product features:

Area: LOIRE

Winemaker: Jean Pierre Chevalier

Vintage: 2023

Appellation: Saumur

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 91/100

Cépage dominant: chenin

Product short description:

91/100 RVF. The prestigious cuvée for aging "Les Cormiers" was not released in 2023; instead, this special cuvée was created, with a focus more on "pleasure" than "long aging" and at a much lower price. An exemplary achievement under challenging weather conditions for this parcel! A chenin that is already accessible, delicate, and mineral. It will be hard to resist!

Product description:

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

Comments on this

Château de Villeneuve "Cuvée Spéciale" Saumur blanc sec 2023 :

RVF Guide to the Best Wines of France 2026 (August 2025): 91/100. *The 2023 has gained substance while maintaining impeccable precision, with a finish that has gained in salinity.*

The daughters of Jean-Pierre Chevalier have succeeded their father at the helm of the domaine (this is the 10th generation to take over the family domaine!), and have been **designated among the 10 "talents of the year"** by the **Bettane + Desseauve Guide 2026**: *Château de Villeneuve offers wonderful wines. Cécile and Caroline reflect their father's spirit—rigorous, passionate, and open-minded. Always organic, the domaine has established itself as one of the very best in the Loire thanks to the work of one man. What pride it must be for Jean-Pierre Chevalier to see his daughters continue in the same direction, allowing the work of his life to reach new heights.*

Technical sheet prepared by the domaine:

From a reliable source, one of the greatest terroirs of Saumurois. The Cormiers are limestone covered with clay. Vinified in 12 HL casks, they reveal white flowers and exotic fruits after two or three years of aging, even if the weather conditions did not allow for the creation of a great wine for aging as in other vintages, hence this "cuvée spéciale" much more accessible in its youth.

Grape variety: Chenin.

Soil: Clay-limestone from the Turonian.

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

Harvest: Manual by selection.

Vinification: In 12 HL cask, no malolactic fermentation

Aging: 9 months in cask

Notes: All our production is certified organic wine