



Saumur «Chenin Blanc»

2007

For years we wanted to produce a white wine. Forbidden to plant white grape varieties in the region of St Nicolas de Bourgueil, we visited our neighbours of Saumur and found a great parcel on the hill of Le Puy Notre Dame. These old vines deliver a wine with exotic fruit flavours, combining richness and minerality.

Soil Clay and Limestone

Grape variety Chenin

Age of vines 45 years old

Yields 45HI/Ha

Manual Harvest

We pass two times through the vines in search of the perfectly matured grapes: 1st sorting September 29th and the second sorting October 12th.

Wine making process

Pneumatic pressing at low pressure, cold "debouillage statique", then fermentation in new oak barrels of 600 liters for 20% of the production, followed by 9 months ageing with regular "bâtonnages" during the winter.

The rest is vinified in thermo regulated stainless steel tanks.

Blended and bottled on June 5th 2008.

Tasting

A bright passion fruit and ripe pear nose, a nice minerality and a citrus freshness dominate. This is all enveloped in a nice body provided by the slight ageing in barrels and regular "bâtonnages"



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