



CHATEAU DE LA DURANDIERE SAUMUR ROSE BRUT



Château de la Durandière stands at the door of the charming, fortified village of Montreuil Bellay few miles south of the city of Saumur.

The green banks of the Thouet river, a tributary of the Loire, run the lengths of this peaceful hill standing alongside troglodytes houses, thousand-year-old stones and century-old trees.

Most of the vines of the estate are located between the walls of the Château on a chalky ridge overlooking the river. This microclimate associated with a strict sustainable farming allow the Chenin Blanc and Cabernet Franc to reach a pick level of ripeness.

Saumur, with its northern cool climate, rich chalky terroir and endless network of caves, has all the same advantages for sparkling winemaking as Champagne. It is not surprising then that it is the third largest appellation for sparkling production in France after Champagne and Crémant d'Alsace. Cabernet Franc, usually used as a single variety to make still red, is displaying all its charm through this delicate dry rosé.

SOIL TYPE _____

Clay subsoil and very stony limestone topsoil.

VARIETAL _____

100% Cabernet Franc from 35-year-old in average.

CULTURE _____

In sustainable culture since 2007.

Natural grass cover between the rows. Leaf-thinning and "green harvest" in June to increase the grape maturity. No use of pesticide and herbicide. Hand harvesting.

VINIFICATION _____

Direct pressing in pneumatic press. 1st fermentation of the base wine in stainless steel vats. 2nd fermentation in bottle followed by 18 months ageing sur lattes. Brut dosage 6.4g/l. 2022 vintage.

TASTING NOTES _____

Strawberry notes are dominating on the palate followed by a nice peachy and orange peel complexity. The finish is crisp and slightly rounded by a discreet sweetness perfectly balanced with a bright acidity.

Other wines from the same estate:

*Saumur Blanc & Rouge
Saumur Blanc de Noir sparkling
Saumur Brut Blanc sparkling*

