



CHATEAU DE LA DURANDIERE SAUMUR BLANC 2024



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.

Chenin Blanc, locally called the Pineau de la Loire, is a native of the Anjou-Saumur region and thrive on the soil of Tuffeau limestone formed by 90 million years of geological activity, with a combination of marine sedimentation and alluvion fragments of rocks carried along the rivers. The mild climate of the Loire allows a long maturation process which develops the more subtle aromas of the variety while preserving its bright natural acidity.

SOIL TYPE _____

Clay subsoil and very stony limestone top soil.

VARIETAL _____

100% Chenin Blanc 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 _____

Fermentation in stainless steel vats. 6 months ageing on the fine lees in stainless still. Bottling with light filtration.

TASTING NOTES _____

Bright expression with an elegant backbone of acidity. Nice bouquet of apricot and citrus. Honey and spice flavors bring a nice complexity. Broad, salty, and mineral length. Enjoy with a nice cheese platter or grilled fish.

Other wines from the same estate:

Château de la Durandière, Saumur Rouge
Château de la Durandière, Blanc de Noir Crémant de Loire
Château de la Durandière, Saumur Rosé sparkling

