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CLOS DAVID BRÉZÉ SAUMUR BLANC

100% Chenin Blanc



Production area: St-Just sur Dive - Loire

Terrain: limo e argilla su sostrato roccioso

Harvest: manual

Vinification: Fermentation with indigenous yeasts, 50% in used 30 hl foudres and 50% in barrels (15% new)

Refinement: 12 months in barrel, blending and additional 6 months in steel tanks

Color: straw yellow

Fragrance: white pulp fruit flavors

Flavor: fresh, balanced, full-bodied

Alcoholic Grade: 12.5% vol


