

Technical Card

LES GENETS 2012 DAMIEN LAUREAU Savennières dry



Clear yellow color with grey reflection
Nose expressing the delicacy of white flesh fruits (pear, quince, lime) and white flowers like the jasmine.
After aeration, the wine is revealing a great intensity.
On the palate the wine is lively and forthright with a kind of austerity from Savennières.

Vines Location	:	Savennières
Exposure	:	South-South West
Cépage	:	Chenin blanc (100%)
Density plantation	:	5000 stocks /ha
Vines age	:	20 years
Soil	:	Schist and gray with sand in majority and limon
Subsoil	:	Schist
Alcohol degree	:	13.59 % vol.
Acidity	:	3.95g/l H2SO4 -/ pH : 3.30
Sugar	:	1.7 g/l
Sulfites quantity	:	50 mg/l
Average yield	:	17 hl / ha
Production in 2012	:	3 000 bottles of 75 cl / 300 of 37.5 cl.
Corking	:	Cork, natural quality, 49 mm
Gathering conditions	:	- Harvest by hand in successives pickings but
Winemaking process	:	- Slow pneumatic pressurage : 3 hours
		- Settling of must : 12h with sulfiting (1.5g/hl)
		- Neutral yeast
		- Alcoholic and malolactic fermentation on oak barrels
		- Maturation on oak barrels
		- No clarification
		- Light filtering
Blend	:	- Barrels from different zones; sand and schist
Food and wine	:	- White meats with sweet spices.
		- Supreme of chicken with butter sauce and fish stock ;
		accompanied with some sweet carrots and onions, lamb's
		lettuce with nut oil.
		- Pike with beurre blanc sauce (butter sauce).
How to serve this wine	:	- 10 to 12°C

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