

Technical Card

LE BEL OUVRAGE 2012 **DAMIEN LAUREAU** *Savennières dry*



Deep and brilliant golden color.
Nose developing ripe fruits aromas (mirabelle plum, peach) associated with exoticism and sweet white flowers.
On the palate, the wine is lively and delicate, with an outstanding acidity/body balance.
Great depth and complexity.

Vines location	:	Savennières
Exposure	:	South-South West
Grape Variety	:	Chenin blanc (100%)
Density Plantation	:	5500 stocks/ha
Vines age	:	10 years
Soil	:	Limon and sand
Subsoil	:	Rhyolite and schist
Degré d'alcool	:	13.6 % by vol.
Acidity	:	4,01 g/l H2SO4 ; pH : 3.40
Sugar	:	2 g/l
Sulfites quantity	:	53 mg/l
Average yield	:	17 hl /ha
Production in 2012	:	6 000 bottles of 75 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	:	80% of grapes from schists soil and 20% from rhyolites ; 100% on oak barrels
Food and wine	:	- White meats with sweet spices - Comté cheese - Lobster - Shellfish with curry or ginger
How to serve this wine	:	- 10 to 12°C

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