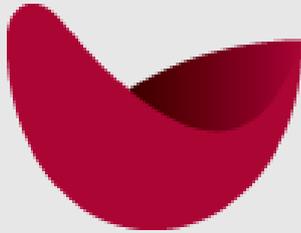


# Domaine du Petit Métris Savennières 'Clos de la Marche'



**Producer:** Domaine du Petit Métris  
**Winemaker:** Hervé Renou  
**Country of Origin:** France  
**Region of Origin:** Loire  
**Grapes:** Chenin Blanc 100%  
**ABV:** 13%  
**Case Size:** 6x75cl  
**Vintage:** 2013  
**Suitable For:** Vegetarians and Vegans  
**Closure Type:** Cork



## The One-Liner

A wild white wine gem from the Loire Valley.

## Tasting Note

A wonderful example of wild Chenin Blanc with real minerality and restrained fruit. Medium-bodied with classic honeyed and almond aromas, the palate has a rich, lush texture with clean flavours of green apples, pears and marzipan. It is complex and refreshing with good length on the finish. A serious food wine.

## Producer Details

Domaine du Petit Métris is a sixth-generation winery in Saint-Aubin-de-Luigné near Angers. The domaine's oldest vineyard dates back to 1905 although the business has been producing wine since 1742 and acquired its first plot of land in 1830.

Today, the domaine produces wines from 30 hectares of vineyards across several appellations including Crémant de Loire, rosés and reds from Anjou and Anjou Villages, through to *haute de gamme* appellations Savennières, Coteaux du Layon and Quarts de Chaume. The vineyards comprise mainly Chenin Blanc, the remainder being Cabernet Franc, Grolleau, Gamay and Chardonnay.

Pascal and Hervé Renou are the current generation of owners. With Pascal mainly in the vineyards and Hervé in the cellar, the brothers have sustained the domaine's excellent reputation in France. Despite their modesty, Paul and Hervé are nonetheless gaining fame for their competence in the vineyard and the cellar and above all, the consistent quality of their wines. Domaine du Petit Métris favours physical intervention in the vineyard over reliance on chemical applications; canopy management includes spring pruning and de-budding as well as leaf thinning and green harvesting. The domaine has accreditation from both *Vignerons Indépendants* and *Terra Vitis*.

## In The Vineyard

The vineyards cover 30 hectares with 72% Chenin Blanc, 15% Cabernet Franc, 10% Grolleau and some Gamay and Chardonnay. The yields are extremely low, the grapes are picked and sorted several times in order to keep only the best berries to produce the wine. The vineyards are ideally situated facing south and south-west, along a well sheltered slope with the primary rock close to the surface with a shallow top soil.

## In The Winery

La Fougeraie and Clos de la Marche are the two Savennières vineyards and they are vinified separately in order to retain and express each vineyard's own character. The wine was aged on its lees for 8 months, partly in steel and partly in oak.

## Food Recommendations

Roast chicken, grilled chicken with a creamy morel sauce, crab salad and goats cheese.

## **Awards & Press**

2013 Vintage: Sommelier Wine Awards 2016 - Silver

2013 Vintage: 'The Wine Merchant Top 100' 2016

2015 Vintage: Floral hints and white fruit sweetness come through on the nose, and the palate carries on this style with added elderflower and lanolin notes. Quite a soft finish but the acidity is there in the background. A totally smashing Savennières! 92 Points, Decanter Panel Tasting 2017.