

SAVENNIERES 2005
“La Croix Picot”

CHATEAU DE BELLEVUE

Grape Variety : Chenin 100%

Technical Criterion:

These vines are planted on stony slopes in land which is a mix of crimson sandstone and schist (shale). The terrain is completely walled, and has a south westerly exposure. The vines plunge down to the banks of the River Loire and this unique microclimate ensures an intense heat and light which greatly enhances the exposure of such a great wine, typical of a Cru “SAVENNIERES”.

To enhance the authenticity of the wine, new barrels are used during the fermentation process and this ensures a harmonious balance.

The wine ferments slowly at a natural rhythm in its own natural yeast.

Characteristics of the wine:

The grapes are harvested with a natural strength of 14% Vol. The wine has a beautiful yellow ‘robe’ with green hues and is plump and full and when mature, releases notes of quince and lime flowers.

Gastronomy:

This is a wine can accompany all shellfish especially scallops. It is ideal with fish cooked with cream (especially fish from the Loire) and salmon, pikeperch and pike.

Serve between 8°and 10°.

Packaging:

75 Cl. Bottles

Carton of 6 or 12 Bottles

European pallet

Château de Bellevue Hervé TIJOU 49190 St Aubin de Luigné 02.41.78.33.11.