

# Domaine des Forges, 'Le Moulin de Gué', Savennières 2018



A rich yet dry white infused with the distinctive mineral characteristic of Savennières wines. The creamy texture is beautifully balanced through to a lovely long saline finish.

## Producer Note

Domaine de Forges has been a family-owned producer for five generations. Although his father Claude can still be found pottering round the cellar, the current success of this estate and the quality of the wines is down to son Stéphane and his wife Séverine. Their 50 hectares of sustainably farmed vines include 30 hectares of Chenin Blanc, of which seven are located on the steep slopes of the Chaumes and a one hectare parcel in the Loire's only Grand Cru: the prestigious Quarts de Chaume. They also own three separate plots in Savennières, including the original in the sandy-schist site of Moulin du Gué and one hectare in the cru Roche aux Moines. Yields are kept extremely low, at 25 hectolitres per hectare. As a result of this complex network of terroirs, the wines have a richness and intensity that clearly show the world-class potential of this style of Chenin Blanc.

## Vintage

2018 will go down in history as a legendary vintage - no spring frosts, perfect weather conditions throughout the growing season and just the right amount of water when needed. Blue skies and temperatures in the mid-30s throughout the harvest, created the perfect opportunity to harvest at optimal ripeness without rushing. The wines have the perfect balance of ripeness of fruit and classic Loire freshness.

## Vineyard

The grapes come from the mineral terroir in the prestigious cru of le Moulin de Gue, where the 1.5 hectare plot is situated on schist and carboniferous soils that mark some of the finest parcels of the region. The schist retains heat, which encourages ripening in this northern, cool climate. The vineyard is sustainably cultivated, the vineyards are grassed between the rows, with green harvesting, summer thinning to ensure the grapes are exposed to the sunshine to ensure ripening. The harvest is picked in three triages, in order to select only the ripest and highest quality fruit.

## Winemaking

Each parcel was vinified separately. The grapes were carefully pressed and the juice settled under controlled conditions. The must was filtered to ensure extra purity. Fermentation took place slowly with selected yeasts in barrels with partial malolactic fermentation to round out the palate. Careful maturation on the fine lees in 400 litre barrels resulted in a creamy texture and further complexity. The wine was filtered by cross flow filtration, which significantly helps to reduce the sulphur levels.

## Tasting Note

A rich yet dry white infused with the distinctive mineral character the Savennières wines are known for. Its creamy texture is beautifully balanced with buttery notes, hazelnut and sweet spice.

## Grape

Chenin Blanc 100%



Winemaker:	Stéphane Branchereau
Region:	Loire
Sub region:	Savennières
Country:	France
Alcohol:	14.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	0.9
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	5069418A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam