



MANOIR DE LA TÊTE ROUGE

L'ENCHENTOIR

THE STORY

"peasant and responsible agriculture is a way of life and of thinking. when producing my grapes, i aspire to act sensibly for the people and the planet . this state of mind develops naturally from a respectful relationship with nature. since 1998, the vineyard has been cultivated and certified by ecocert in organic farming and since 2010 in biodynamic farming by biodyvin. knowing how to adapt to a changing environment requires constant questioning. the planting of forgotten grape varieties such as pineau d'aunis, the incorporation of trees into the cultivation of the vine (agroforestry) or the gradual abandonment of all modern oenology are avenues that i have followed for more than 20 years. other projects will emerge in the coming years. revitalizing authenticity, durability and liveliness is an integral part of the culture of my estate. the entire manoir de la tête rouge team and i are passionate about this peasant and caring approach."

APPELLATION

AOC SAUMUR PUY NOTRE DAME

COLOR

WHITE WINE

VINTAGE

2020

FARMING

ORGANIC & BIODYNAMIC

VINE AGE

20 YEARS

VARIETAL

100% CHENIN

ALCOHOL

15%

SOIL

CLAY & LIMESTONE

FERMENTATION

GRAPES ARE PRESSED FOR 4 HOURS / FERMENTATION IN OAK BARRELS

AGING

12 MONTHS IN OAK BARREL.

UNFILTERED & UNFINED.

SO2

NO ADDED

AGING POTENTIAL

10 YEARS

CASES PRODUCED

100 CASES

TASTING NOTES

" The nose of ripe, tropical fruit aromas is very clear, fine, pure and complex in its mineral depth and floral finesse. Round, smooth and supple, with fine and elegant tannins, this is a powerful yet balanced and mouth-filling Chenin from 10-year-old vines on green clay soils. The finish is long and aromatic and reveals a serious, sustainable structure. This is an expressive as well as complex and age-worthy wine. "

