



MANOIR DE LA TÊTE ROUGE

TÊTE D'ANGE

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

COLOR

WHITE WINE

VINTAGE

2022

FARMING

ORGANIC & BIODYNAMIC

VINE AGE

15-20 YEARS

VARIETAL

100% CHENIN

ALCOHOL

14.5%

SOIL

GREEN CHALK SOIL

FERMENTATION

GRAPES ARE PRESSED FOR 4 HOURS.

FERMENTED WITH NATURAL YEASTS.

AGING

7 MONTHS IN CONCRETE TANK.

FILTERED. UNFINED.

SO2

15 MG/L

AGING POTENTIAL

7 YEARS

CASES PRODUCED

1300 CASES

TASTING NOTES

Straw yellow color with green reflection. The nose is of white flower, the maturity of the Chenin is intense, notes of citrus fruits arrive just after. The wine being full bodied, you might believe in a lot of residual sugar but the wine is very dry.

