



## Clos le Grand Beaupréau

Savennières

This plot is characterized by both geological diversity and high variability in vigour in the sandiest part.

The northern part is distinguished by geological diversity, with schist and sand soils: phthanite predominates, contributing to the precision and freshness of the structure, quartz and rhyolite play a role in the presence of acidity and the mineral personality of the wine, and sandstone is a factor of powerfulness. This is the earliest and coolest area which requires picking at phenolic maturity. The middle area has alternating sand and schist with real variation in the thickness of soil, which has a direct influence on vigour and therefore on the load of the vines and the date of harvest.

More to the south of the plot, we find the classic Savennières configuration with sand on schist, with all the more vigour and acidity, the thicker the sand on schist.



- **Plot location:** Three plots of vines make up the Clos du Grand Beaupréau vineyard for a total area of 7 hectares at the foot of the old Grand Beaupréau mill. This is the highest location of the Savennières appellation with an overall southerly orientation.
- **Terroir:** Quartz, sandstone, rhyolite and phthanite intrusions in sand and schist.
- **Surface area:** 2.50 hectares
- **Average age of vines:** 25 years old
- **Grape varieties:** 100% Chenin
- **Vine management:** Narrowly spaced vines (5,500 vine stocks per hectare), with grass cover between rows. De-budding in June then manual thinning in July for the best possible aeration of the grapes and optimum ripening.
- **Plant protection:** Trace elements, seaweed, Cuivrol and plant extracts.
- **Harvest:** Manual, with successive selections in the vineyard.
- **Winemaking:** Slow pressing, settling of the must during 24 to 48 hours, slow alcoholic and malolactic fermentation (without cultured yeast or chaptalization), and ageing partially in oak barrels.
- **Pairing suggestions:** With appetizers, fish and shellfish, or ceviche-style preparations. Also suitable with fresh goat's cheese.