



Clos de Coulaïne Savennières

Nine-hectare vineyard, owned by the Roussier family, in Savennières. This vineyard has been under our care since the harvest of 1992.

With nearly six hectares of Chenin and just over three hectares of Cabernet, for several generations Coulaïne has been the Savennières vineyard that produces the most reds.

Coulaïne is a wine characterized by aromatic liveliness (influence of the wind), and acidity on the palate with good volume and a touch of bitterness (influence of the sand).



- **Plot location:** Gentle east/south-east facing slope with relatively good ventilation, above Savennières village.
- **Terroir:** Sand (derived from sandstone and windblown) of 70 cm to 80 cm deep, on green and crimson Ordovician schist.
- **Surface area:** 5.8 hectares
- **Average age of vines:** 30 years old
- **Varieties:** 100% Chenin
- **Vine management:** Widely spaced vines (5,000 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 methods:** 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:** Very versatile wine which suits many types of food, including fish, shellfish, white meats and fresh goat's cheese.