

Château Soucherie



Savennières Le Clos des Perrières



At a Glance:

- **Appellation:** AOC Savennières
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the 1.8-ha Clos des Perrières lieu-dit
- **Soil Types and Compositions:** Schist, volcanic rocks, granite, and sand
- **Vine Age, Training, and Density:** Planted at 5,000 vines/ha and trained in Gobelet, vines average 35 years old.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in early October

In The Cellar:

- **Fermentation:** Spontaneous, in 500-l demi muids (33% new)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** 9 months in 500-l demi muids (33% new) followed by 9 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied only at bottling, with c. 20 mg/l free sulfur

In The Glass:

Soucherie's Savennières is defined by its depth and complexity rather than an over-the-top, immediate exuberance. Notes of verbena and chamomile, lanolin, and powdered rocks act as a translation of the volcanic and schistous soils that harbor the head-trained vines that produce this wine.