

# Château de l'Éperonnière



## Savennières Croix de Picot



### At a Glance:

- **Appellation:** AOC Savennières
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5-14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 4.6 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south-facing, sloped Croix de Picot parcel, overlooking the Loire from the Savennières hill.
- **Soil Types and Compositions:** Schistous clay and slate
- **Vine Age, Training, and Density:** Planted at 5,000 vines/ha and trained in Gobelet
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in neutral barriques
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** c. 12 months
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** c. 12 months in neutral barriques
- **Press Wine:** Wine is entirely press wine
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Applied at racking and at bottling

### In The Glass:

The vineyards lie hard on the banks of the Loire River and are frequently covered in an early morning mist. The soil is almost exclusively composed of schist which renders a classic Savennières: rigorous, bone-dry, with an intense minerality to the finish.