

SAVENNIÈRES « L'Effet Papillon »

Bordered by the Layon on one side and vineyards on the other, Château de la Mulonnière is a perfect illustration of the relaxed charm of the Anjou lifestyle. A few years ago, the Saget family set its heart on the property which produces some of the region's most prestigious appellations such as Savennières, Coteaux du Layon and Quarts de Chaume. Sustainable viticulture is used in the vineyard with the aim of rendering a true portrayal of the estate's magnificent terroirs. Chenin blanc, Château de la Mulonnière's emblematic grape variety, fully displays its versatility through wine styles that range from dry to semi-dry and sweet. Under the guidance of the cellar master, it delivers its extensive array of aromatics with great panache.

Grapes Variety
Chenin Blanc (100%).

Soil
Schist and schistose clay, with spilite, schist and aeolian sand on the Plateau d'Epiré.

Production technical data
We wait until the grapes are overripe then we hand harvest them, going through the vines several times. We carry out skin-contact maceration for 12 hours before fermentation in oak casks and stainless steel tanks. The wine is aged for 9 months in barrels before being blended and bottled.

Tasting Notes
Very pure appearance with golden highlights.

On the nose, we detect white fruit (quinces, peaches) and yellow fruit (apricots, mirabelle plums), followed by aromas created by the maturation process (oak, vanilla, sweet liquorice).

On the palate, the wine is both fine and compact with white fruit aromas coupled with a touch of acidity, toning the wine at the end and giving it great length.

Serving advice and food recommendations

After decanting, the wine's aromatic complexity and taste balance will make it a good match with a number of different dishes, including :

- fish or shellfish in a thick, creamy sauce ;
- pan-seared foie gras with cooked white fruit ;
- white meats in creamy sauces and sweetbreads ;
- truffled white pudding (sausage) ;
- hard cheeses (24 or 36 month-matured Comté, mature Mimolette).

Enjoy
Our Savennières is the perfect partner for foie gras, fish, grilled lobster or even curry-based spicy foods.

