

# THE SOURCE

## FABRICE ESNAULT - LA GIRAUDIÈRE

### LOIRE VALLEY



## 2023 SAUMUR BLANC, L'ARDILLON DE BRÉZÉ

### PRODUCER OVERVIEW

Third-generation winegrower Fabrice Esnault has more than 20 hectares in Saumur-Champigny's municipalities of Montsoreau and Turquant, and Saumur's most famous commune, Brézé. Devoid of all herbicides and pesticides and sustainably farmed, the vines average 35 years old, the oldest being about 75. The focus is on Chenin Blanc and Cabernet Franc, though he also grows Chardonnay, Grolleau Gris, and Grolleau Noir. Brézé vineyards are tuffeau limestone, clay and sand, and Saumur-Champigny has deeper clay topsoil on tuffeau bedrock. Selected local yeasts are employed when needed, and the whites are fermented and aged in fiberglass and old oak barrels without malolactic fermentation, filtered before bottling, and sometimes fined. Saumur-Champigny wines ferment for three weeks in fiberglass with gentle extractions at low temps (~20°C), followed by eight months in old barrels with light filtration or fining, if needed.

### VINEYARD DETAILS

Giraudière's Saumur Blanc "L'Ardillon de Brézé" is Chenin Blanc from vines planted in Brézé in 1985, 2003, and 2009, at 75 meters of altitude on a gentle slope facing north-south and east-west, depending on the parcel. The topsoil is deep clay with limestone and flint rock on limestone bedrock.

### CELLAR NOTES

Saumur Blanc "L'Ardillon de Brézé" is fermented in barrels at a maximum of 17°C and aged for 12 months before bottling. No malolactic fermentation and the first sulfites are added after vinification and again at bottling. The wine is filtered.



