



Thibaud Boudignon “Les Fougerais” Savennières

The most fulsome and opulent of Thibaud’s wines (and especially so in a warmer vintage such as 2015), however not at the expense of tension and focus. A truly phenomenal Savennières.

VARIETIES: 100% Chenin Blanc

CLASSIFICATION: Savennières AOC

VINEYARDS: From the lieu-dit of ‘Les Fougerais’ in the heart of Savennières. Within close proximity to La Coulée de Serrant and La Roche aux Moines

SOILS: Shallow soils on grey schist, rhyolite (volcanic soil) and sand.

AVERAGE VINE AGE: 45 years

FARMING: Organic

VINIFICATION: Vinification in French + Austrian oak barrel (various volume), indigenous yeast fermentation. No malo-lactic fermentation

ELEVAGE / AGEING: Barrels of 350L + 700L volume for approximately 12 months. Up to 30% new.

