

DAMIEN LAUREAU

Savennières Les Genêts

THE ESTATE

Of all the regions of the Loire valley that make wines from Chenin Blanc, Savennières is perhaps the most challenging. Partly due to the schistous terroir, but also because growers in the region have had a tendency to produce wines reductively. Until the last decade, most also harvested their grapes with a potential alcohol of 12°, picking them when they were still green in color. All of these practices resulted in backward, stern and fairly austere wines that took at least a decade to reach a point where they began to show their charms. Many growers in the region still follow this very traditional method to produce Savennières, and it is these wines that have largely defined “typicity.” Recently this trend has begun to change. Better farming, in many cases biodynamic or organic, reduced yields, hand harvesting grapes that are golden in color, and using neutral wood barrels for aging, and less sulfur during winemaking. These deliberate steps produce more approachable wines that do not require aging or a rigorous, intellectual understanding of the charms of Chenin grown on schist in order to enjoy them.



Working out of a tiny shed, Damien Laureau is one of Savennières new pioneering winemakers. Fruit extracts and other non-synthetic treatments are used on the vines in place of harsh chemicals, and quite frankly, you can tell it just by looking at the vineyards. They feel alive, with wildlife and indigenous plants sharing the space with Damien’s healthy vines of Chenin Blanc. Damien harvests just when the grapes turn yellow to take advantage of the richness that the sun brings. As a result, the wines are a beautiful balance of richness, concentration, lively acidity, and length.

THE DETAILS

From vineyards clustered around the Moulin de Beaupréau at the far northern edge of the appellation, Damien sources the fruit for his Savennière Les Genêts. This is a light sandy terroir of schist and phthanite making for a more approachable style of Savennière. It is aged in 400L French oak barrels for 12 months then 4-6 months in tank before bottling.



COUNTRY

France

APPELLATION

Savennières

ELEVATION

70-80 meters

VARIETIES

Chenin Blanc

SOIL

Schist, phthanite, sand, silt

VINE AGE

25-50 years old

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, natural yeast fermentation in tank

AGING

12 months in 400L French oak barrels, 5-10% new, then 4-6 months in tank before bottling unfiltered & unfiltered

FOR THE RECORD

Pure apple skin and a hint of floral, wonderful mid-palate density without being too intense (28hl/ha yields). A lovely sense of minerality and a mouthcoating texture provide gentle grip on a long finish.

– 2015 Les Genêts – Decanter – 95 points

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**JON-DAVID
HEADRICK
SELECTIONS**