



LOUIS DE GRENELLE

Chenin Blanc

Deep under the cobbled streets of Saumur, miles and miles of caves wind their way through the soft limestone bedrock. Carved out over the last millennium, these caverns and passages were dug by prisoners serving sentences for smuggling, most having been caught violating la gabelle – the punitive pre-revolutionary salt tax. Depending on your point of view, the l’Ancien Regime was either so lawless, or so unjust, that today there are far more “streets” underground than above in this picaresque town. From the banks of the Loire along the Quai Mayaud, up through its narrow and winding streets past L’Église Saint-Pierre, and higher still to the ramparts of the imposing Château de Saumur, centuries-worth of quarried limestone is everywhere you look.

One of the last remaining family-owned sparkling wine houses in Saumur, Louis de Grenelle, owns about 2 kilometers of these caves. All of the sparkling wine produced by the property is stored in these cool caverns, many of which were used during World War II by the French resistance. If you are lucky, you will one day get to sit in the king’s chair in the secret cave at the end of one of these caverns. Only if you’re lucky.

The grapes used to produce the sparkling Saumur and Crémant at Grenelle are grown on the hillsides surrounding Saumur and in the small hamlets nearby. They are pressed and flow by gravity into underground tanks at the winery. All of the wines are made in the Champagne method and are bottled with little dosage to preserve the freshness of the Cabernet Franc, Chenin Blanc, Chardonnay and Grolleau grown in the clay limestone vineyards typical of the region.

The dedicated team at Louis de Grenelle employs both traditional winemaking techniques and modern advancements to create a wine that harmoniously marries tradition and modernity. Each step of the winemaking process is carefully executed, from hand-harvesting the finest Chenin Blanc grapes to their gentle pressing and precise fermentation. With its radiant golden hue and enticing aromas of ripe pear, honeyed citrus, and delicate floral notes, Louis de Grenelle Chenin Blanc unfolds on the palate with a delightful dance of flavors. The wine’s refreshing acidity is elegantly balanced by its creamy texture, pairing well with delectable seafood dishes, creamy cheeses, or poultry.

ORIGIN

France

APELLATION

Loire

SOIL

Cenomanian soils

AGE OF VINES

25

ELEVATION

70 meters

VARIETIES

Chenin

FARMING

Sustainable

FERMENTATION

Traditional fermentation in bottle

AGING

6 months of aging on slats



**JON-DAVID
HEADRICK
SELECTIONS**