

# Dom. Aux Moines 2016 Savennières - Roches aux Moines

WineWise Code	FAM-SAV15
Country	France
Region	Loire
Color	White
Alcohol by Volume	13
Acidity	5.22
Residual Sugar	3
Closure	Natural Cork
Annual cases produced	2300
Varieties	100% Chenin Blanc
Fermentation duration	3 months
Aging method	New Barrique 20%, Used Barrique 40%, Stainless Steel 40%
Aging duration (months)	12
Filtered?	Yes
Yeast	Spontaneous
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Domaine Aux Moines
Soil Type(s)	Volcanic
Elevation (meters)	80
Vineyard Aspect	Southwest
Vine age (years)	50
Vine Yields hl/ha	28
Farming practices	Certified Organic
Grape Picking	Hand-harvested

## Notes from the producer:

Monks began cultivating the land in the middle ages and continued until the French Revolution. Various owners owned the vineyards until the current winemaker's parents bought the property in 1981 from the decedents of Madame Faure who had bought the property in 1930. This winery has a history of female owners. Winemaker Tessa took over from her mother in 2003.



## WineWise Notes:

This ideal year did not require miracles of intervention by Tessa to enable her to follow in the elegant line of 2015. Another flowery, lissome beauty with a dense mineral charge beneath the flattering exterior.

Monique and Tessa Laroche, the charming mother and daughter team who run this pocket-sized (2500 cases) estate in La Roche Aux Moines (an appellation now with all of five proprietors), evidently have little need to make a living. How else to explain the mind-boggling fact that they continue to offer many vintages back to 1992 in commercial quantities? All the more amazing in view of the exemplary quality of the wines. Now, after an adulatory review from David Schildknecht in a well-known wine journal, everybody wants them. As of the 2010 Vintage the Domaine is certified organic. We are delighted to be able to offer an older vintage that showd off the aging potential of this great wine.

