

CHÂTEAU DE PARNAY

Saumur “Clos d’Entre les Murs”

Winemaker

Mathias Levron & Régis Vincenot

Wine Region

Loire Valley



Story

The Château de Parnay is a flagship estate of the AOC Saumur Champigny. The property is located along the Loire River. In 2006, this esteemed property was acquired by Régis Vincenot and Mathias Levron who transformed the land into a jewel of the Loire Valley, as well as becoming Certified Organic since 2013. Mathias' Philosophy is as such: « Good grapes for good wine. We have focused on organic wine process and sustainable farming. To achieve our goals we must watch our vines closely and we must make careful and precise selection of our plants ».

Vineyard

This wine comes from a special vineyard called a 'clos' that Antoine Cristal built in the late 19th century. Around this 'clos,' there are 11 additional walls, each placed every two rows of vines. These walls have holes near the bottom so the vines can grow through them and face the sunny south while being protected from the wind. This setup, as the French say, gives the vines 'cool feet and a warm belly from the sun,' which helps the grapes grow well.

Vinification

Grapes are manually harvested and undergo fermentation and aging in oak barrels within the chateau's troglodytic cellar.

Tasting Notes

Pale gold color in the glass. The nose is complex, very mineral and marked by subtle aromatic notes of thyme, linden and quince. The limestone terroir is very obvious. The mouth is impressing with its power and subtlety. The mature white fruits mix well with the floral and oaky notes.

Food Pairing

This wine is ideal with shellfish like crab and lobster or with goat cheese.

QUICK FACTS

Variety

100% Chenin Blanc.

Aging

Oak Barrels.

Farming

Organic et Biodynamic certified.

