

## DOMAINE DU PAS SAINT MARTIN SAUMUR BLANC “LA PIERRE FRITE” 2024



**Appellation:** Saumur

**Vintage:** 2024

**Grower:** Laurent Charrier

**Style:** White

**Type:** Still

**Grape Varietals:** Chenin Blanc

**Viticulture:** Organic

**Terroir:** Clay with flint topsoil, limestone beds

**Aging:** Stainless steel

**History/Farming:** Domaine du Pas Saint Martin is set among troglodyte caves formed out of ancient fossilized marine life that covered the Saumur region 10 million years ago. During the Middle Ages these caves served the Protestants as secret places of worship.

Laurent Charrier and his mother run the domaine which is a certified organic farm. Laurent's father was not interested in producing wine and thus in 1994 when Laurent took over the responsibility of the domaine, he picked up where his grandfather had left off. He immediately set out to acquire certification for organic farming which he received in 1997. The family vineyards are a bit spread out with small holdings in Anjou and Coteaux du Layon in addition to their primary vineyards in Saumur. The average age of the vines is 25 years with a good part being older than 35 years. Vinification is carried out in temperature controlled, stainless steel vats.

**Wine Profile:** The Saumur Blanc is produced from 100% Chenin Blanc vines that grow in siliceous-limestone soils. Vinification methods include the settling of the must, “debourbage,” which concentrates the flavors, and extended contact with the lees to enrich the wine. There is no malo-lactic fermentation resulting in a wine that offers springtime aromas and a refreshing palate.

**Tasting Notes:** Floral aromatics with mineral notes, intense racy palate, long citric finish.