



Authenticity and Quality...

Saumur, Les Damoiselles *Domaine des Champs Fleuris*



This botrytised dry chenin is exceptional. The micro-climate in this region is influenced by the Loire River creating favorable conditions for the development of botrytis. This wine, fermented and matured in oak, is admired for its delicious perfume.

This cuvée is as precious as the four daughters (Adeline, Sarah, Axelle and Charlotte) of the Rétiveau-Rétif family, owner of the domain. They inspired the name “Les Damoiselles” which is an old French word meaning young ladies.

WINE AND FOOD

Serve between 12°-14°C with
Cooked fish - Poultry -
White meat

THE DOMAIN

The “Domaine des Champs Fleuris” has been a family domain for generations. It is composed of 34 hectares of vines planted on a deep tuffeau limestone soil, particularly well-suited for growing the Cabernet Franc and Chenin grape varieties. The domain produces 190,000 bottles/year.

THE VINEYARD

Soil: Limestone-clay (tuffeau limestone)
Grape variety: Chenin
Age of the vines: 30 years old on average
Yield: 40 hl/ha
Production: 6,000 bottles/year

HARVEST

Manual harvest, selective picking of grapes to select dried grapes or the best noble rot grapes

WINE MAKING PROCESS

- Pneumatic pressing
- Static settling of the must at low temperature
- Fermentation in oak barrels at the cellar temperature (14-15°C) during 1 to 3 months
- 6 or 7 stirrings
- **Maturing in oak barrels during one year**
- After blending, maturing 3 months in stainless steel vats
- Micro-oxygenation to give a well-rounded wine
- Clarification

TASTING NOTES

White dry wine, gold color with pale green tints. Fresh, aromatic and very pleasant nose thanks to the noble rot. Exotic fruits (pineapple), ripe fruits (quince), citrus fruits, vanilla, smoke, honey aromas. The entry is supple, well-rounded in the mouth with fatness and an elegant acidity.

REWARDS

2004 vintage
Silver medal in Angers
Silver medal in Saumur
“Favorite wine” in the Hachette Guide