



# TECHNICAL SHEET

## AOP FAUGERES – Château Chênaie

### "Douves Blanches"

(dry white)

**T**he Château Chênaie take its name from the castle full of history which the Chabbert family has made its trademark.

Dating back to the 12th century, this stronghold was, in the Middle Ages, a look-out post for the route between the mountain to the Mediterranean seaside.

It's in this historical place that the Chabbert family produce wine for 6 generations. The vines are between thirty five and eighty five years old. They've been planted against the slope, with southern exposure, on a schist terroir.

The grapes are all harvested manually at their optimum maturity.

The vinification take place in the cellar under the castle. All the careful work in the vines allows the brother Eric and Cyril Chabbert to propose cuvees characterized by a perfect balance between freshness, elegance and strength in the mouth, with remarkably fine and velvety tannin.

**Grape varieties:** Mostly Roussanne completed with Viognier and Rolle

**Alc. by Vol.:** 13% Vol.

#### **Harvest and vinification:**

Work on the soil and tillage only during the vegetative cycle of the vine for the Rolle and Viognier, and on alternate row for the Roussanne.

Manual harvest, hand sorting and destemming.

Average yield: 25HI / Ha.

Press after 8 hours of skin maceration.

Gentle settling and fermentation occurs.

#### **Tasting notes:**

The nose is delicately toasted, with candied fruit aromas (abricot).

The wine is smooth and invigorating on the palate, presenting pear and caramel notes.



**AOP Faugères  
Château Chênaie**

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