

Château Favray

POUILLY FUMÉ

White - Loire

Agricultural Method :

HVE

Presentation

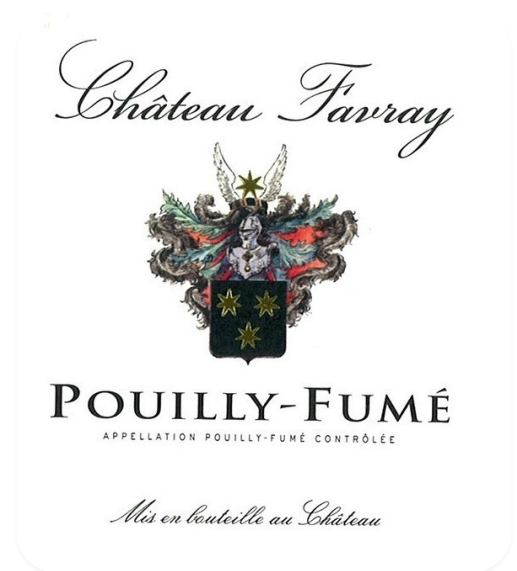
100% sauvignon blanc

Blend of all plots, located exclusively in Favray , the northernmost lieu dit of the appellation, 17,5 ha.

Integrated viticulture HVE (haute valeur environnementale) and organic conversion (third year).

Vinification: Temperature controlled, fermentation in stainless steel tanks and aging on lies for 6 to 12 months.

On the nose , notes of fresh fruit, ranging from citrus to yellow fruit (peach). The attack on the palate is marked by citrus fruits and a lovely lingering freshness . A hint of bitterness , a supple and fine balance suggest the capacity for complex aromas to evolve



CHÂTEAU FAVRAY

History

Château Favray was distinguished by the presence of Françoise de la Rivière, lady in waiting of Queen Margot, the wife of Henri IV. When she married François de Reugny in 1602, she became Dame de Favray. Her tombstone and effigy are preserved in the chapel of a neighboring village. It was probably during this period that the Château Favray vineyard first flourished. A magnificent eighteenth century press testifies to the thriving winemaking activity of numerous generations. In 1980, Quentin David decided to bring the winemaking vocation back to life at Château Favray

Vines & Wines

Vineyards size

15 Hectares (37 Acres)

Farming

Certified organic

The top value of the domaine

The vineyards are on the hill and get a good homogeneity, a perfect structure.

A few woods

Historical château, on one slope with a great exposure. Complex and ripe

The wines

Quentin associates minerality to maturity by harvesting latter than most of the other growers of the region

