



L' Effraie

L' Effraie is a wine produced from vines aged under 50 years.

■ APPELLATION:

- White Coteaux du Loir dry to medium dry ([see info per vintage](#))

■ GRAPE VARIETY:

- Chenin 100%.

■ SOIL (TERROIR):

- Clay with flint on tuffeau (limestone). Variation on clays and on the granulation of broken flint, sometimes sand.

6 parcels located in 3 parishes.

■ VITICULTURE:

- Ground works : ploughing, earthing-up and hoeing. No weed killers.

- Maximum yields 35 hl/ha. Manual harvest.

■ VINIFICATION:

- Natural fermentation in 1-3 year old barrels with a small proportion (1/4) of new oak. Ageing one year minimum in barrel. The terroirs are separated and barrels are assembled before bottling to produce the cuvée.

- The final balance is the work of nature.

■ TASTING:

- 2007: A fine example of a Chenin wine. Golden, the chenin nose is full of complex and very typical scents of white fruits, white flowers, with a touch of minerality and hints of bracken, herb infusion and spices. The generous mouth unfolds smoothly and agreeably, and finishes with long and persistent suggestions of minerality and fruit.

Maturity: 2013.

Guide des Vins Bio 2010-2011

■ SERVICE:

- Open 1h before. Serve in carafe at 10-13°C.

- Goes with: aperitif, roasted red mullet with walnut oil, carpaccio of white fish.

See also: [maturity period and food matches](#)

PRESS REVIEWS

Robert Parker

2005: **90** /100

2004: **91** /100 (Wine Advocate #172)

Guide des vins Gault Millau

2009: **17** /20 (2012 ed.)

2008: **16** /20 (2011 ed.)

2007: **16** /20 (2010 ed.)

2006: **16.5** /20 (2009 ed.)

Guide Bettane & Dessauve

2009: **16** /20 (2012 ed.)

2008: **16** /20 (2011 ed.)

2007: **16** /20 (2010 ed.)

2006: **15.5** /20 (2009 ed.)

Guide RVF - Les Meilleurs Vins de France

2009: **15** /20 (2012 ed.)

2008: **15** /20 (2011 ed.)

2007: **15,5** /20 (2010 ed.)

2006: **15,5** /20 (2008 ed.)

