

2024 L'Enchanteur Saumur Blanc

Domaine Armand David | Loire Valley – Saumur

L'Enchanteur is one of the Domaine's oldest cuvées, a Chenin Blanc first crafted by great-grandfather Armand David nearly a century ago. Today, Sébastien and François continue this legacy with a wine that is as fresh as you've come to expect from the Loire Valley. Look to this wine for elegance that reflects the David family history and their remarkably diverse soils.

THE VINTAGE

2024 was notably rainy and cool, delaying ripeness. This abundance of rainfall produced a light, energetic wine. The vintage has strong appeal, especially for younger drinkers seeking brightness and drinkability.

TERROIR

A rare mosaic of three geological eras, a unique situation in Saumur:

- Tertiary Era (-60 million years): Clay-limestone soils with flint.
- Secondary Era (-100 to -150 million years): Clay-limestone over hard limestone.
- Primary Era (-250 million years): Deep tuffeau-based soils.

Vineyards are trained in Single Guyot, planted at 4,500 vines/ha, facing east-west at 1.8 m elevation, with average vine age of 25 years.

WINEMAKING

Harvested at the end of September, the Chenin Blanc grapes were gently pressed and fermented in wood over 15 days at 60.8°F, promoting aromatic complexity and gentle texture. The wine aged 9 to 12 months in French oak, then rested one month in bottle before release, allowing the fruit to integrate and the aromatics to blossom.

TASTING NOTES	Aromatic and expressive Chenin with notes of pineapple, citrus, pear, and green apple. With air, the wine expands into ripe tropical fruits, pineapple, mango, and subtle wood tones, bringing roundness and complexity. The palate is supple and balanced, finishing with freshness and purity typical of Saumur Chenin.
FOOD PAIRING	Fish and seafood • Goat cheese or light cheeses • White meat in cream sauce • Apéritif with savory bites



serving temp
46-50°F

varietals	100% Chenin Blanc
farming	Sustainable (HVE Certified)
alcohol	12.5%
residual sugar	0.9 g/L
pH	3.23
acidity	5.10 g/L
SO ₂	83 mg/L
fermentation	Wood; 15 days at 60.8°F
aging	9-12 months French oak; 1 month in bottle