

CHENIN

IGP VAL DE LOIRE



REGION

VAL DE LOIRE



GRAPE VARIETY

CHENIN



AGEING

4 YEARS



TERROIR

A TINY PARCEL OF 1.5 HA OF CHENIN BLANC BENEFITS FROM AN EXPOSURE THAT ALLOWS OPTIMAL MATURITY. CLAY AND SAND SOILS ENHANCE THE MINERALITY AND FRUITY TYPICITY OF CHENIN BLANC. THE AVERAGE AGE OF THE VINES IS 25 YEARS.



VINIFICATION

TRADITIONAL VINIFICATION OF WHITE WINES IN STAINLESS STEEL TANKS. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 6 MONTHS BEFORE BOTTLING.



TASTING NOTES

A BRILLIANT WHITE GOLDEN COLOR. THIS WINE HAS A NOSE OF ROASTED ALMONDS ACCOMPANIED BY ACIDIC NOTES. TANGY, COMPLEX WINE WITH LOVELY MINERALITY ON THE PALATE.



FOOD PAIRINGS

ASIAN CHICKEN SALAD, BOUCHEES A LA REINE, FISH STEW OR RAGOUT, GRILLED OCTOPUS, CLAMS WITH THE CREAM SAUCE, GAMBAS WITH COCONUT MILK, PASTA CARBONARA, QUICHE LORRAINE, DESSERTS WITH A LIGHT STRUCTURE AS A CHOCOLATE MOUSSE.

SERVICE TEMPERATURE: 8° - 10°

