

CHENIN

IGP VAL DE LOIRE



REGION

VAL DE LOIRE



GRAPE VARIETY

CHENIN



AGEING

4 YEARS



TERROIR

THE TINY PARCEL OF 1,5 HA OF CHENIN BLANC IS LOCATED ON THE HEIGHTS OF THE COMMUNE SAINT-AIGNAN-SUR CHER AND ALLOWS VENTILATION FOR THE VINES AND OPTIMAL MATURITY. THE SOILS OF CLAY AND SAND ACCENTUATE THE MINERAL AND FRUITY TYPICITY OF THE CHENIN BLANC FROM THE LOIRE VALLEY. THE AVERAGE AGE OF THE VINES IS 35 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°