

AOC Anjou Blanc 2020

Varieties : Chenin

Soil : Degraded schist

Wine making process :

Manually harvested and hand selection are a priority for this cuvee. Only golden yellow grapes are picked to gain a harmonious level of maturity. The grapes are then pressed raked and then undergo barrel fermentation. At the end of the fermentation the wine is filtered and returned to the barrel for a further 3 month ageing, before bottling in March.

Tasting:

The appearance is sparkling straw yellow with bronze highlights

On the nose this wine suggests a spring freshness mingling floral aromas of chenin (lime, acacia), notes of citrus (grapefruit, lemon) and candied fruit.

On the palate, it has good attack with lasting aromas. The tart apple acidity balances the roundness on the finish.

Ageing potential : 4-5 years

Food matching: This dry chenin is will be marvellous with all fish dishes, scallops or even veal cutlets.

Ratings : Gold medal at the Concours des ligers
92/10 Wine Enthusiast

