



DOMAINE DU PETIT CLOCHER



VAL DE LOIRE - ANJOU & LAYON

CLÉRE-SUR-LAYON www.domainedupetitclocher.fr

Our domain is the work of four generations of successful winemakers in Cléré sur Layon. Maintaining a high level of quality whilst always evolving, the operation has grown from 5 to 78 hectares in 50 years. Diversifying in both grape varieties and soil types in the vineyard has ensured the future passage to the next generation.

Domaine du Petit Clocher subscribes to the charter of independent winemakers, "The winemaker respects his land, works his vines, harvests his grapes, vinifies his wine, bottles the production in his cellar, markets his products, respects tradition, gives tastings and advice and takes pleasure in presenting the fruits of his labor"

AOC Anjou Blanc

Varieties : Chenin

Soil : Degraded schist

Vinification and ageing:

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.

Keeping: 4-5 years

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

