



Sophie & Jean-Christian
BONNIN

"Les 3 Failles" ANJOU BLANC

VINTAGE : 2015

TYPE OF WINE : DRY WHITE WINE

VINE : CHENIN 100%

AVERAGE AGE OF VINEYARDS : 45 years

SOIL NATURE : SHALE



PROCESS OF VINIFICATION : Grape sorting with ripe grapes, candied grapes and overripe grapes. Skin maceration for 24 hours, prefermentary operations under an inert gas environment. Fermentation and three years of aging in 400-liters barrels with regular stirring.

VINE TRAINING METHOD : Terra Vitis, the signature of the French wine growers respecting nature, men and wines. Terra Vitis expresses in Latin the close and indissociable link between the vine and the land. Over 15 years have passed since wine growers came together to create Terra Vitis. Precursors for integrated viticulture, they have committed themselves.

WINE AND FOOD PAIRING : Anjou Blanc "Les 3 Failles" belongs to the exceptional dry white wine family. It is both powerful but fresh, very complex with woody aromas of ripe fruit, floral notes. It can be served as an aperitif, as well with fish in sauce, white meats or cheese.

Excessive drinking is dangerous for the health, alcoholic beverages should be consumed with moderation.

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