

Anjou Blanc AOP



Grape Variety

Chenin

Harvest & vinification

Grapes are hand-picked only when they have reached full ripeness, recognizable to a beautiful pigmented gold color, very typical from the Chenin.

The alcoholic fermentation is realized at low temperature in tanks equipped with temperature regulation control. The bottling takes place during the spring following the harvest.

Tasting

Color: pale yellow and luminous.

Nose: ethereal bouquet with white flowers and citrus touches, which will evolve towards white fruits aromas over the months.

Mouth: supple and round, we recognize the fruity flavor of the Chenin which is followed by a nice acidity, giving this cuvée a good balance.

Food pairings: seafood, grilled or in sauce fish, goat cheese.

Service: cool, 8°C



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