



ANJOU AOC WHITE - *SCINDERE*

A HOMAGE TO OUR SCHIST TERROIR
AND EXCELLENT EXPRESSION OF
THE CHENIN VARIETAL

#freshandelegant

Varietal(s) :

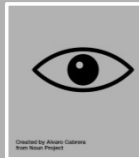
- 100% Chenin

Terroir :

- North/North-West facing schist sandstone hillside
- Retains optimum acidity levels

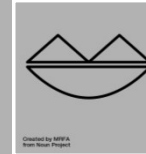
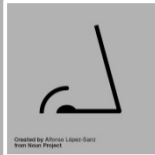
Production :

- Shoot removal and disbudding by hand
- Leaf stripping and harvesting by hand
- Pneumatic pressing
- The beginning of the fermentation process takes place in temperature-controlled stainless-steel vats
- Fermented and aged for 9 months in oak barrels (25% new oak, 50% 1 fill barrels)



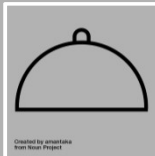
A clear white wine

Delicate toasty
notes



Mineral with a
saline finish and
good length

Fish and white
meats



Analysis	Results
ABV	12,72%
Residual sugars	2.0 g /L
Volatile acidity	0.37 g /L
Total SO2	74 mg /L