



Appellation : AOC Touraine Azay le Rideau

Vintage : 2018

Grape Variety : Chenin Blanc

Alcohol Content :

Type of Soil : Flint Clay

Age of the vines : 10 years



Vinification :

Grapes are handpicked, several selections are made to pick the best ones.

Alcoholic fermentation and ageing are made in 30 years old 600 liters oak barrels.



Tasting :

Sight : Bright pale yellow.

Nose : Delicate and floral. Honey and toasted notes

Palate : Smooth wine, with elegant tangy lemony notes.

Great finesse, complex and never rustic.

Pairing : Poultry, goat cheese, hard cheese.

Guinea Fowl with apricots. Gratin Dauphinois



Advice :

To be served between 8 and 10°C

To drink now or to wait for 10 years.

