

Appellation : White Anjou 2018

Cuvée : QUID NOVI

Type : Dry white wine very balanced, heady.

TASTING :

- Color : Soft yellow, symbol of a wonderful harvest maturity
- Nose : freshness of citrus, exotic
- Taste : compoted mouth, very complex, exotic and crystallized fruits.

CONSUMPTION :

- Serve at 8 – 10° C
- As aperitif. With scallops, grilled fish and sauce, some cheeses (comté, beaufort...)

GRAPE VARIETY : Chenin

AVERAGE AGE OF VINES : 35 years

TERROIR :

- Soil : schist
- Climate : semi-oceanic
- Exposition : South – South-West

VINES :

- Pruning and trellising: guyot double
- Yield : 30 hl / ha

WINE MAKING PROCESS : 20 hours of pellicular maceration
Thermoregulation system

MATURING : bottled in march 2018

AGEING : 10 years

PRODUCER :

COCHARD et FILS
Domaine de Mihoudy
49540 AUBIGNE – SUR – LAYON - France

Silver Medal – Liger Award Angers 2018
2 stars Guide Hachette 2020