



Millésime 2015

ANJOU White

Citrus and fresh

A.O.C: Anjou

Colour: White

Type: dry

Vintage available: 2015

Grape variety: (90%) Chenin / (10%) Sauvignon

Vol : 13 %

Bottle volume: 75 cl

Fresh and aromatic, but also floral and spring like. It will surprise you by its richness and mineral abundance.

WINEMAKING

Integrated farming

The harvest is done manually.

The sorting is repeated two or three times as maturity can differ depending on the cluster of grapes. A delicate pneumatic pressing is carried out as soon as the grapes are ready; a light racking of the must takes place after 24 hours when a light deposit is collected. Following this, the alcoholic fermentation continues and ageing takes place over four months.

TASTING NOTES

EYE: Golden yellow appearance.

ODOUR: Delicate smell which combines both a hint of citrus (presence of Chenin) and a floral hint (presence of Sauvignon)

TASTE: Delicate, supple and round, a dry wine light and unaggressive.

SERVICE

SERVING TEMPERATURE: 10°

AGEING: 4 years.

FOOD MATCHES: Wine that accompanies seafood, fish, quiches, pies, certain cold meats, vegetables salads, asparagus...