

# CLAIR DE LUNE

AOP MONTLOUIS-SUR-LOIRE



REGION  
VAL DE LOIRE



GRAPE VARIETY  
CHENIN BLANC



AGEING  
6 YEARS



TERROIR

THE VINE IS PLANTED IN SOILS COMPOSED OF CLAY AND FLINT THAT LIE ON THE TOP OF TUFFEAU. THE SUBSOIL PERFECTLY BALANCES THE WATER AND MINERAL RESOURCES, WHILE THE FLINT ON THE SURFACE PROMOTES SOIL WARMING. THESE PERFECT CONDITIONS ENABLES CHENIN BLANC TO DEVELOP AND REACH A HIGH MATURITY AND CONSERVE MINERALITY AND ACIDITY FOR THE ELABORATION OF HIGH QUALITY WINES. AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

VINIFICATION IS MADE IN FRENCH OAK BARRELS WITH MATURING ON LEES WITH STIRRING, GIVING IT ITS SMOOTHNESS AND GOOD LENGTH. THE WINE IS THEN AGED IN OLD FRENCH OAK BARRELS FOR A MINIMUM OF 8 MONTHS BEFORE BOTTLING THAT GIVES IT A GOURMET ASPECT.



TASTING NOTES

A YELLOW BRIGHT COLOR WITH GOLDEN HINTS. VERY AROMATIC NOSE FULL OF FLORAL AROMAS (LINDEN, ACACIA). IN THE PALATE, THIS WINE DEVELOPS AROMAS OF PEACH, PEAR, QUINCE BALANCED WITH REMARKABLE MINERAL NOTES, WHICH ARE STRENGTHENED WITH THE YEARS (GUN-STONE, SALINITY).



FOOD PAIRINGS

THIS WINE WILL BE PARTICULARLY APPRECIATED WITH AFRICAN CUISINE, WARM LOBSTERS, COGNAC FLAMBEED SEA SCALLOPS, APPLE AND PEARS CRUMBLE.

**SERVICE TEMPERATURE:** 8° - 10°



WINEENTHUSIAST

