



## REGION

VIN DE FRANCE



## GRAPE VARIETY

CHENIN BLANC



## AGEING

3 YEARS



## TERROIR

THIS CHENIN BLANC COMES FROM PARCELS LOCATED ON CLAY SOILS. THIS TYPE OF SOIL PROMOTES GOOD WATER RETENTION AND ALLOWS THE PRODUCTION OF A WELL-BALANCED WINE, WITH RIPE FRUIT AROMAS AND A SMOOTH, SUPPLE TEXTURE.



## VINIFICATION

VINIFICATION TAKES PLACE IN STAINLESS STEEL TANKS TO PRESERVE THE AROMATIC PROFILE AND FRESHNESS OF CHENIN. THE WINE IS THEN AGED ON FINE LEES IN STAINLESS STEEL TANKS FOR A MINIMUM OF 6 MONTHS BEFORE BOTTLING.



## TASTING NOTES

CLEAR AND BRIGHT IN APPEARANCE. AN EXPRESSIVE NOSE WITH AROMAS OF WHITE FLOWERS AND CITRUS FRUITS. ON THE PALATE, THE ATTACK IS LIVELY WITH A FINE ACIDITY THAT BRINGS TENSION AND FRESHNESS. THE FINISH IS LONG AND PERSISTENT.



## FOOD PAIRINGS

THIS WINE PAIRS PERFECTLY WITH A WARM GOAT CHEESE SALAD, A WHITE FISH CEVICHE, A SALMON TARTARE OR A TERRINE OF GRILLED VEGETABLES. IT ALSO GOES VERY WELL WITH AN ASPARAGUS RISOTTO OR A MILD CHICKEN CURRY. IT CAN ALSO BE ENJOYED WITH LIGHT DESSERTS SUCH AS A LEMON TART OR A VANILLA PANNA COTTA.

**SERVICE TEMPERATURE:** 10° - 12°

