



Complices de Loire

LA BELLE ETOILE

VIN DE FRANCE CHENIN BLANC



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°

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