

# 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 50% IN STAINLESS STEEL TANKS AND 50% IN BARRELS. THE WINE IS AGED ON ITS LEES FOR 8 MONTHS TO ACHIEVE A PROFILE THAT IS BOTH VIBRANT AND COMPLEX.



## 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

