



Anjou «Chenin des Rouillères»

2009

3 years ago, on this parcel in Anjou close to St Nicolas, we wanted to try our hand at a white wine. Today, Chenin des Rouillères is the house's latest offering. A pure indulgence.

Soil Sand and gravel

Grape variety Chenin

Age of vines 3 years old

Yields 8Hl/Ha

Vines in conversion to organic culture since 2007

Harvest

Manual with sorting on the parcel.

Wine Making Process

Slow, progressive pressing. Fermentation at low temperature with indigenous yeasts.

Tasting

Floral nose of orange blossom and buttercup. A smooth attack and soft finish, cold and thirst-quenching.

Food and Wine pairing

Seafood, white meat, Asiatic cuisine, comté cheese, fresh goat's cheese with honey, fruit tart.

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