

Anjou Blanc Sec

Dry white wine 100% Chenin de Loire



Vintage: 2024 - Alcohol volume: 12.5%

Residual sugar: 1.5gr/L

Grape variety: CHENIN BLANC grown on shale.

Winemaking: This wine is obtained by short bursts of maceration using inert gas, followed by fermentation at a low temperature in order to preserve the color and aromas. It has matured with its fine sediment to develop its depth and roundness.

Food pairing: on papillotes and hot starters, or scallops. A pleasant summer wine, ideal with seafood and fish in sauce.

Tasting notes

- Eye: pale yellow color.
- Nose: beautifully mature, with notes of white flowers and fruits such as white peach with hints of lemon zest.
- Palate: round attack with a lovely freshness that recalls the fruit aromas. Fresh finish.

