

ANJOU BLANC



LES QUARTERONS BLANC

Grape variety : Chenin Blanc 100%

Soil : Gravel on base of clay

Farming methods : this wine is certified organic (by Ecocert in 2012) and biodynamic (by Demeter in 2013).

The rigorous pruning and the regular work brought all year long to the vines maintain a low yield.

Harvest : The grapes are harvested by hand when they are fully mature. They are sorted several times on the vine and at the storehouse.

Vinification : Wild yeast fermentation in stainless steel tank. The alcoholic fermentation is carried out at low temperature (between 15 and 17° C) which conserves all of the aromatic finesse.

Ageing : 50% in 500 L Barrel, from *Atelier Centre Fance and Stockinger*, 50% in jars for 12 months

In the first few months of barrel ageing, the sediment (lees) is often kept in suspension by stirring (*bâtonnage*) to develop roundness and length, and allow the aromas to come through.

Type : This is our estate's most personal wine. It is reminiscent of white orchard flowers, waving above a meadow of buttercups. The lasting flavours are simple and straightforward, and the roundness is simple fabulous.

Food Pairing : Best with a slightly spicy dish or a white meat with sauce, such as poultry with curry, or even with scallops in saffron sauce.

Temperature of tasting : 12- 13°C

Shelf life : 5 - 7 years

Musical Pairing : The white flowers sheltering secrets in their heart open wide here their petals. The wine grower, in the twilight of the assembled « douelles », waits that they free their humors and becomes a messenger to those who will hear their game of round.

« *Sweat Dreams* » by Emily Loizeau.

<https://youtu.be/RziuKiKZRfc>