



Vin de France

- La Varenne du Poirier 2023.

Variety

- Chenin (100%), 25 years old vines on average.

Terroir

- Black shale covering 2/3 of the area, hillside vineyards on the edge of the Arcison (tributary of the Layon).

Yield

- 40 hectoliters/hectare

Wine making

- Pressing (pneumatic), at low pressure.
- Light settling for 12 to 18 hours with the removal of the light lees.
- Transferred to 400L oak barrels for alcoholic and malolactic fermentations. Aged for 11 months.
- Racking into underground ceramic tanks, then bottled in spring 2025.
- No added sulfites, unfiltered.

Service

- Serve at 8°C.
- Food pairing: accompanies Loire fish in sauce, white meat with cream and cheese.

Analyses

- **Alcohol** : 11.26 %Vol // **Total acidity**: 4.52 gr/l // **Volatil acidity** : 0.85 gr/l // **Total SO2** : 14 mg/l

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