



VAILLANT

# Domaine les Grandes Vignes

*une histoire de famille*

## The 500

### Vin de France

- the 500

### Variety

- Chenin (100%)

### Terroir

- Shist veined quartz and phtanite on terraced hillsides.

### Yield

- 5 hectoliters/hectare

### Harvest

- Harvested the 11st, October 2011

### Wine making

- Low pressure pneumatic pressing.
- Gentle 12-hours clarification with recovery of light sediments
- Put on oak barrels during 3 years, then in amphorae during 1 year for alcoholic fermentations and aging.
- Bottled the 02nd, April 2016 without filtration and no added sulphates.

### Tasting

- Saturated by his sugars, the 500 is a curiosity that evokes more royal jelly, with his 5% alcohol.

### Service

- Serve at 8-10°C
- Accord mets : Without accompaniment, wine tasting.
- In cook : Tajine of white meat, chicken in casserole.

### Analyses

- **Alcohol** : 5 %Vol // **Residuals sugar** : 499 gr/l // **Total acidity** : 3,32 gr/l // **Acidity Vol** : 0,65 gr/l // **So2 total** : 42 mg/l



### Press

Guide des Meilleurs Vins de France 2017 : 16/20



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