

une histoire de famille

La Varenne de Combre

Appellation d'Origine Contrôlée

- Anjou Blanc 2016.

Variety

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

Terroir

- Sandstone schist covering the entire area. Hillside vineyards on the edge of the Arcison (tributary of the Layon).

Yield

- 15 hectoliters/hectares.

Wine making

- Pneumatic pressing, low pressure.
- Gentle 12-hour clarification with recovery of light sediments
- Put in 400L oak barrels for alcoholic and malo-lactic fermentations.
- Matured in barrels for 12 months.
- Bottled on April 17, 2018.
- Without filtration and no added sulphates.

Tasting

«La Varenne de Combre» is characterized by a golden yellow color with warm and candied notes on the nose. While there is a salty tightness, the mouth offers a nice continuity from the beginning to the end.

Service

- Serve at 8 °C. Can be laid down for 6 years.
- Food pairing : accompanies Loire fish in sauce, white meat with cream and cheese.

Analyses

- **Alcohol** : 14.23 % Vol // **Total acidity** : 4,10g / l // **Free S02** : 18 mg / l (natural) // **Total S02** : 44 mg / l.

