

une histoire de famille

La Varenne du Poirier

Appellation d'Origine Contrôlée

- Anjou Blanc 2017.

Variety

- Chenin (100%), 20 years old vines on average.

Terroir

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

Yield

- 18 hectoliters/hectares.

Wine making

- Low pressure pneumatic pressing.
- 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 the 10 January 2019.
- Without filtration.

Tasting

«La Varenne du Poirier» is characterized by a golden yellow color (quince juice). On the nose, aromas of ripe fruit and compote. The palate offers a beautifully dense and delicate, long-lasting, crisp, fruit flavor.

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** : 13.40 %Vol // **Total acidity** : 4.79 gr / l // **Free So2** : 10 mg/l // **So2 total** : 28 mg/l // **Residual sugars** : 2.5 g/l

