



*Famille Vaillant*  
LES GRANDES VIGNES

## Appellation d'Origine Protégée

- Bonnezeaux 2018.

## Variety

- Chenin (100%), vines aged 30 years.

## Terroir

- Schist veined quartz and phthanite (clay and graphite) on terraced hill-sides (pentes à 50%).

## Yield

- 9 hectoliters/hectares

## Wine making

- Low pressure pneumatic pressing
- Gentle 12-hour clarification with recovery of lighter sediments
- Put in oak barrels of 2 wines for the alcoholic fermentation and ageing.
- Bottled on November 2019.

## Service

- Serve at 8-10 ° C.
- Food pairing: with foie gras, pork in sauce, poultry with cream or fruit and blue cheese. To try with an apple crumble.

## Analyses

- **Alcohol** : 12.94% Vol // **Residual sugars** : 149 gr/l // **Total acidity** : 4.5 gr/l // // **Free So2** : Not detectable // **So2 total** : 30 mg/l

## *Le Malabé*



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