

une histoire de famille

Le Malabé

Appellation d'Origine Contrôlée

- Bonnezeaux 2015.

Variety

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

Terroir

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

Yield

- 18 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 (during 12 months)
- Bottled on September 2016

Tasting

«Le Malabé» is characterized by a yellow color with amber shades. On the nose, intense scents of quince, honey and citrus. A smooth attack on the palate like crystallized fruit, then a tightness that brings freshness, and finally citrus fruits.

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** : 11,09% Vol // **Residual sugars** : 159 gr / l // **Total acidity** : 5.12 gr / l // **Acidity Vol** : 0.80gr/ l // **free So2** : 12 mg / l // **So2 total** : 108 mg / l

