



Vin de France

- Les Mailles à l'Endroit 2022.

Variety

- Chenin (100%)

Terroir

- Shale with sandstone schist.

Yield

- 26 hectoliters/hectare

Wine making

- Pressing (pneumatic), at low pressure.
- Light settling for 12 to 18 hours with the removal of light lees.
- Transferred to 400L oak barrels for alcoholic and malolactic fermentations. Aged for 12 months.
- Racking into tanks and then bottled in November 2023.
- No added sulfites, unfiltered.

Service

- Serve at 10-12° C
- Food pairing : accompanies Loire fish in sauce, white meat with cream and cheese.

Analyses

- **Alcohol** : 12.85 %Vol // **Total acidity** : 5.42 gr/l // **Total SO2** : 14 mg/l

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