



Famille Vaillant
LES GRANDES VIGNES

Vin de France

- La Varenne de Combre 2021.

Variety

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

Terroir

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

Yield

- 24 hectoliters/hectares.

Wine making

- Pneumatic pressing, low pressure.
- Gentle 24-hours clarification with recovery of light sediments
- Putting in 500L jars and 200L stoneware eggs for alcoholic fermentation and malolactic fermentation.
- Aged in sandstone jars and eggs.
- Without filtration and no added sulphates.

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** : 12.07% Vol // **Residual sugar** : 0g / l //
Total acidity : 5.18 g/l // **Free S02** : Not detectable (natural) // **Total S02** : 23 mg/l (natural)

La Varenne de Combre



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