



*Famille Vaillant*  
LES GRANDES VIGNES

## Vin de France

- La Varenne de Combre 2020.

## 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

- 17 hectoliters/hectares.

## Wine making

- Pneumatic pressing, low pressure.
- Gentle 12-hour 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** : 13.09% Vol // **Residual sugar** : 4.6 g / l //  
**Total acidity** : 4.6 g / l // **Free S02** : Not detectable (natural) // **Total S02** : Not detectable (natural)

## *La Varenne de Combre*



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