



Famille Vaillant
LES GRANDES VIGNES

Vin de France

- La Varenne du Poirier 2021.

Variety

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

Terroir

- Black shale covering 2/3 of the area, hillside vineyards on the edge of the Arcison (tributary of the Layon).

Yield

- 28 hectoliters/hectares.

Wine making

- Low pressure pneumatic pressing.
- Gentle 12-hour clarification with recovery of light sediments
- Put in 400L oak barrels for alcoholic and malo-lactic fermentations.
- Matured in barrels for 10 months.
- Without filtration, without added sulphites.

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** : 13.21 %Vol // **Total acidity** : 5.24 gr/l //
So2 total : 7 mg/l // **Residual sugars** : 0.9 g/l

La Varenne du Poirier



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