



Famille Vaillant
LES GRANDES VIGNES

Appellation d'Origine Protégée

- Anjou Blanc 2018.

Variety

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

Terroir

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

Yield

- 25 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 12 months.
- Bottled the 29th November 2019.
- 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** : 13.27 %Vol // **Total acidity** : 4.6 gr / l // **Total acidity** : 0.70 gr / l // **Free So2** : <10 mg/l // **So2 total** : <10 mg/l // **Residual sugars** : 1.4 g/l

La Varenne du Poirier



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