

*M. Blouin*



## **ANJOU Blanc**

*Citrus and freshness*

**AOC :** Anjou

**Colour :** White

**Type :** dry

**Grape Variety :** Chenin (90%) / Sauvignon (10%)

**Vol :** 13 %

**Bottle Volume :** 75 cl

Fresh and aromatic, but also floral and spring like. It will surprise you by its richness and mineral abundance.

### **WINEMAKING**

Integrated farming. Labelled Terra Vitis.

The harvest is done manually.

The sorting is repeated two or three times as maturity can differ depending on the cluster of grapes. A delicate pneumatic pressing is carried out as soon as the grapes are ready : A light racking of the must takes place after 24 hours when a light deposit is collected. Following this, the alcoholic fermentation continues and ageing takes place over four months.

### **TASTING NOTES**

**EYE :** Golden yellow appearance.

**ODOUR :** Delicate smell which combines both a hint of citrus (presence of Chenin) and a floral hint ( presence of Sauvignon)

**TASTE :** Delicate, supple and round, a dry wine light and unaggressive.

### **SERVICE**

**SERVICE TEMPERATURE :** 10°

**AGEING :** 4 years.

**FOOD MATCHES:** Wine that mix up very well with seafood, fish, quiches, pies, certain cold meats, vegetables salads, asparagus...