



La Gastronom AOP Anjou



Grape variety: 100% Chenin

Colour: White

Service temp: 12°C to 14°C

Style: Dry

Alcohol: 14 % abv

Harvesting is done by hand in late September/early October when the grapes have a deep gold colour, ensuring excellent ripeness.

WINEMAKING: The wines are fermented and matured in oak barrels, with eight months' ageing on fine lees (400-litre barrels composed of 50% tight grain and 50% medium grain oak, and steam-treated small barrels with medium toast).

They are blended then filtered before bottling in late June, the year after harvest.

APPEARANCE: Yellow gold colour

NOSE: Intense and complex, accompanied by delicate hints of oak

PALATE: Round and creamy palate with good structure and the fruity flavours associated with the Chenin grape.

