

## CHINON BLANC SILICE

### **Origine**

*The planted grape variety* : 100 % Chenin

*Situation* : Hillsides south of the left bank of Chinon, on the towns of Ligré.

*Soil* : Siliceous clay

*Area* : 0,5 Hectare

*Vignes' age* : 3 years old

*Annual Production* : 3 000 bottles.

### **Vinification and analysis**

*Acidity* : 4 g/l

PH 3.50

Malo-lactic fermentation

*Alcohol* : 13.5% Vol.

*Sugar* : 2 g/l

Very long fermentation (8 months) made in big barrel (600 L) in our cellar in the fortress of Chinon at 12°C.

### **Tasting comments**

*Sigh* : Golden yellow, limpid.

*Bouquet* : Very aromatic, elegant and complex. Floral and fruity aromas. Slightly honeyed note.

*Palate* : Round and powerfull with a lot of scale. Finale quite fresh with a very good persistence.

Original wine, very pleasant by its aromas and its length.

### **Advices**

Should be served around 10°C.

Perfect for cooked fish and white meats.

Can be kept for 5 to 10 years.