

## ANJOU **Blanc**

Appellation d'Origine Contrôlée

**Varietal** : 100 % Chenin

**Soil** : Clayey-limestone and Schist

**Harvest** : mechanical harvest early October

**Vinification** : 100% of the harvest is pressed immediately after harvest. Alcoholic fermentation is carried out at a low temperature of around 16°C until complete, resulting in a dry wine.

**Maturation** : aging in vats until bottling, which is carried out after tangential filtration

**Analysis** : Average Alcohol 12 % vol

(depending on vintage)

Residual sugar : – 2 g/l (dry wine)

**Bottling** : May

**Production** : 5000 Bottles

**Dégustation** : It is a dry white wine, with a firm and fresh palate, which develops aromas of white fruits and citrus fruits.

**Wine Paring** : Anjou white wine is best enjoyed chilled, around 9/10°C, to accompany fish in sauce and starters. Can be stored for 4 to 5 years.



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