

## ANJOU **BLANC** *Celui qui fût*

Appellation d'Origine Contrôlée

**Varietal** : 100 % Chenin

**Soil** : Clayey-limestone and Schist

**Harvest** : manual. Hand harvesting of golden berries untouched by botrytis-cynerea.

**Vinification** : The grapes are put whole, without crushing, into the pneumatic press, just after harvesting.

**Maturation** : Alcoholic fermentation takes place in barrels and is aged on fine lees. Malolactic fermentation also takes place in barrels. Aging lasts approximately 12 months.

**Analysis** : About 13 % vol  
(depending on vintage)  
residual sugar : – 2 g/l (dry wine)

**Bottling**: 1 year harvest

**Production** : 5000 bottles

**Dégustation** : This vinification gives this vintage power, harmony and elegance. This wine has a voluminous attack, the nose is grilled, toasted, traversed by exotic fruits (pineapple) and its finish is persistent. Thanks to its complex structure, this wine can be kept for around 5 years.

**Wine pairing** : This Anjou Blanc is served chilled (8/10°C) but not cold! It can be enjoyed on its own, as an aperitif, or to accompany fish in sauce, white meats, poultry, and certain cheeses such as Comté or goat's cheese.



Yves Matignon  
21, avenue du Château - 49540 MARTIGNE-BRIAND - FRANCE  
Tél. +33 (0)2 41 59 43 71 - info@domaine-matignon.fr

[www.domaine-matignon.fr](http://www.domaine-matignon.fr)