L'EXPRESSIONNISTE - 2019

A full and complete expression of the terroir, inspired in its vinification by the first juices from old vines on schist.
A wine that reveals the entire originality of the Château's vision.

AOP Anjou Ronceray
Loire Valley
100% Chenin Blanc
Single vineyard
Gentle pressing
Vinification and aging in stainless steel tanks

TERROIR:

60-year-old vines on sandstone schist with a silty-clay texture
5,000 vines/ha
Yield: 25 hl/ha

THE MAGIC OF THE WINE:

The first nose reveals notes of ripe wheat, linseed oil, and noble woody hints of marquetry. Then, fruity aromas of quince paste, mirabelle plum, and medlar emerge, followed by a spicy touch of mustard seeds and paprika.

On the palate, the peppery attack becomes slightly balsamic before giving way to a vegetal world of eucalyptus, lavender, and pine needle. The finish moves towards fruity notes of Montmorency white cherry, bergamot, medlar, and vine peach.

Spicy – Generous – Round – Diverse

FOOD PAIRINGS:

Fish parmentier – Truffle mashed potatoes

Alcohol: *13.50% ABV*
Volume: *75 cl*
Aging potential: *15 years*

Certified organic (ECOCERT) – Made from DEMETER-certified grapes