L'IMPRESSIONNISTE - 2019

The bucolic landscape of Suronde is an integral part of the wine. We even like to say it is the land itself that makes the wine, crafted from a parcel selection and the first pressings of our old vines.
A cuvée full of texture and depth.

AOP Anjou Ronceray
Val de Loire
100% Chenin Blanc
Single-vineyard selection
Gentle pressing
Vinification and ageing in stainless steel tanks

TERROIR:

30 to 40-year-old vines planted on silty-clay textured sandstone schist
5,000 vines per hectare
Yield: 25 hl/ha

THE MAGIC OF THE WINE:

The initial nose evokes a unique canvas reminiscent of an old mill, with notes of linseed oil and cereals. A balsamic touch weaves through accents of eucalyptus, juniper, cade, and sandalwood. Finally, the profile becomes floral and invigorating, revealing hints of hyacinth.

On the palate, a lovely tension brings a delicate freshness.
Toasty and smoky notes blend seamlessly with the wine's aromas, offering great complexity.
The finish is zesty and vibrant, revealing a hint of finger lime.

Vibrant – tonic – floral – radiant

PAIRING SUGGESTIONS:

Saint-Vaast oysters, razor clams, sea urchins, carpet shell clams.

Alcohol: *13.50% vol*
Volume: *75 cl*
Ageing potential: *10 years*

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