LA RÉALISTE - 2022

Château de Suronde

As the first cuvée in our range, it offers a pure expression of the Suronde terroir, its strengths, character, and history.

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

TERROIR:

30- to 40-year-old vines on silty-clay soils over sandstone schist
5,000 vines/ha
Yield: 25 hl/ha

THE MAGIC OF THE WINE:

A delicate nose opens with jasmine and broom, revealing floral notes of hawthorn, honeysuckle, and wild rose.

On the palate, freshness and purity confirm the impressions from the nose. A refined restraint is balanced by hints of chlorophyll, while a subtle, savory bitterness extends the pleasure

Refined – Precise – Delicate – Elegant

FOOD PAIRINGS:

Salmon rillettes with fresh cheese – Shellfish

Alcohol: *12.50% ABV*
Volume: *75 cl*
Aging potential: *5 years*

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