



## RONCERAY

AOP ANJOU BLANC

« The revelation of chenin on the prestigious lands of Quarts de Chaume »



GRAPE: white chenin

CULTURE : organic conversion, manual harvest, grapes sorted directly on the plot with 15kg ventilated crates.

TERROIR : plots of puddingstone sedimentary rocks, rhyolites and square stones. The vines are planted in soil 30 to 50 cm deep. The average age of the vines is 20 years.

VINIFICATION : low pressing, settling for 24 to 48 hours, slow alcoholic and malo-lactic fermentation with indigenous yeast.

AGING: in barrels at least for 11 months.

OPTIMAL TASTING: from 1 to 20 years.

TASTING NOTE: light yellow color with green reflections. Floral nose with citrus notes. Slight bitter touch. Saline and tense finish.

FOOD PAIRING: oysters, langoustine with garlic butter, fillet of sole with lemon parsley sauce, scallops on a bed of leeks.

*Festive, gastronomic, enchanting, lively*

75 cl, natural cork stopper, bottled at the estate.



LES VINS DE CEDRIC BOUREZ

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