



LES VINS DE CEDRIC BOUREZ



BALADE EN CHENINS 2018

AOP ANJOU BLANC



GRAPE: Chenin Blanc

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

TERROIR: plots of spilite and sandy shale. The vines are planted on shallow soil. The average age of the vines is 25 years.

VINIFICATION : slow pressing, settling for 24 to 48 hours, slow alcoholic and malolactic fermentation with indigenous yeast.

AGING: in tank for 11 months.

OPTIMAL TASTING: from 1 to 4 years.

TASTING NOTE: light yellow color with green hues. Floral nose with a hint of pear. Slight bitterness.

FOOD PAIRING: crab, shrimps, raw vegetables, aperitif, white fish with butter, white meat, mackerel rillettes.

75 cl, natural cork, bottled at the domain



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