

PASCAL AVRIL VIGNERON

Chenin | 2015

This dry-wine oak-aged for 18 months offers a beautiful fullness with notes of passion fruits, honey, acacias flowers prolonged by some agrums flavours.



In the vine :

Soil : limestone-clay soil

Localisation : On the plateau surrounding the Château de Marçay.

Grape variety : 100% Chenin.

Age of vines : 29 years old.

In the cellar :

Winemaking method : Prolonged and gentle pressing before clarification of the grappe juice. This juice is directly put into oak barrels for the fermentation .

Wine maturation : 18 months in oak barrels. Bottled and stored in tuffeau cellars for 1 year.

Suggestion :

Color : Bright yellow gold.

Nose : Passion fruits, honey, Mirabelle plum flavours.

Mouth : Fullness with notes of passion fruits, brioche, acacias flowers followed prolonged by some agrums flavours at the end for keeping a well-balanced wine.

Suggestion : All fish dishes, sheep and goat's cheeses, lemon tart.

Aging potential : 15 years