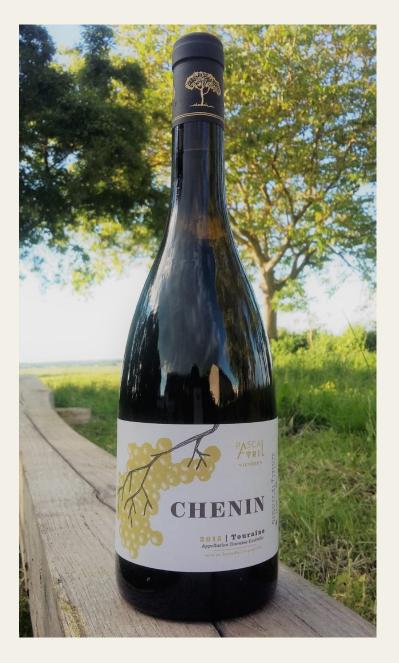


## **Chenin | 2015**

This dry-wine oak-aged for 18 months offers a beautiful fulness 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