PASCAL AVRIL
VIGNERON

Chenin 2022

« This dry-wine fermented and oak-aged for 12 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: 36 years old.

Manual Harvest

In the Cellar:

Winemaking method: prolonged and gentle pressing before clarification of the grape juice. This juice is directly put into oak barrels for the spontaneous fermentation in our tuffeau cave. **Native Yeasts from the terroir.**

Wine maturation: 12 months in oak barrels. Soft Filtration. Bottled and stored in tuffeau cave for at least 2 years.

Color: bright yellow gold.

Nose: passion fruits, honey, Mirabelle plum flavours.

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

Suggestion: with all fish dishes, sheep and goat cheeses. lemon tart.

Aging potential: 15 years.

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