

# CUVÉE PRESTIGIEUX LOIRE - BLANC

Domaine du Petit Clocher



Character: Medium-dry, Aromatic, Sophisticated

Grapes: Chenin Blanc

Vintage: 2015

Alc: 14%

Garde: 4-5 years

Soil Type: Degraded schist

Winemaking process: The potential acquired on this wine is the result of patience at the harvest time. The development of this potential is carried out through meticulous work in extracting and refining the musts. By a smooth fermentation, thanks to temperature control and by a maturing process involving well-positioned oxygenation phases, the wine is able to bring out a whole complex and evolving set of aromas, as much for the specific characteristics of the mature Chenin as for those of its terroir of schists.

Appearance: The dress of this wine is sparkling and straw-colored.

Aroma: We have here the freshness of new spring, where the floral aromas of the Chenin grapes melt in notes of lime and locust tree. As the season settles, aromas of citrus and candied fruits blossom.

Palate: An immediate attack with a beautiful aromatic continuity comes first. The nervousness of the acidulated apple granite will slightly attenuate the round finish.

Pairing: Fish, Oily Fishes, Curry dishes, White Meat,

