

M DE MULONNIÈRE - ANJOU - CHENIN BLANC

Château de la Mulonnière is an historic wine estate in the Loire Valley producing excellent wines since 1860. Acquired by the Saget family in 2002, the property boasts exceptional terroirs in the most prestigious appellations of the Angers region.

Château de la Mulonnière's second wine, its M label, is a wonderful introduction to Anjou wines.

Appellation
Anjou

Region
Anjou, Loire Valley, France.

Grapes
100% Chenin Blanc. Off-dry.

Soil
Sandy schist.

Vinification
Traditional method, slow fermentation at low temperature, gentle clarification, bottling in late spring.

Winemaker Note

Subtle aromas of almond and acacia, complemented by fresh grape and honey notes. On the palate, the wine is soft and well-balanced with lovely length due to the freshness provided by the Chenin Blanc.

Enjoy

Aperitif to share with friends. The perfect accompaniment to fish – both cooked and raw, Indian or Asian-inspired dishes, and even fruit-based desserts.

