

## ANJOU BLANC « Paradis Blanc »

*Bordered by the Layon on one side and vineyards on the other, Château de la Mulonnière is a perfect illustration of the relaxed charm of the Anjou lifestyle. A few years ago, the Saget family set its heart on the property which produces some of the region's most prestigious appellations such as Savennières, Coteaux du Layon and Quarts de Chaume. Sustainable viticulture is used in the vineyard with the aim of rendering a true portrayal of the estate's magnificent terroirs. Chenin blanc, Château de la Mulonnière's emblematic grape variety, fully displays its versatility through wine styles that range from dry to semi-dry and sweet. Under the guidance of the cellar master, it delivers its extensive array of aromatics with great panache.*

### Grapes Varieties

Chenin Blanc (80%) and Chardonnay (20%).

### Soil

Schist and schistose clay.

### Production technical data

We wait until both grape varieties are fully ripe. We then harvest them by hand, going through the vines several times, carry out skin-contact maceration and slow pressing before fermentation.

### Tasting Notes

Canary yellow appearance with brilliant, slightly green highlights.

**On the nose**, the wine releases linden and acacia aromas at first, followed by fresh white fruit (peaches, apricots, Granny Smith apples, pears, etc), with a touch of citrus further enhancing the complexity of the aromas.

**On the palate**, we again find youth and complexity, within a smooth structure. The candied citrus (grapefruit, etc) on the finish reinforces and shows the natural bitterness of the Chenin grape.

### Serving advice and food recommendations

Served at a temperature of 10–12 °C, this dry white wine will go well with :

- shellfish (lobsters and crayfish, grilled or in a sauce) ;
- fish, grilled or in creamy sauces ;
- all types of goat cheese (fresh, dry, ash-coated, warm or cold).

