

QUARTS DE CHAUME « Septième Ciel »

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 Variety
Chenin Blanc (100%).

Soil
Saint George, carboniferous and spilite series of schists.

Production technical data
We wait until the grapes are overripe before picking them by hand, going through the vines several times. Pressing is slow and gentle in order to respect the grape berry. This is followed by slow, natural fermentation in barrel lasting several weeks (without yeasting). The wine is then matured in barrels (that have seen 1 vintage, 2 vintages and 3 vintages) for 10 months before being bottled.

Tasting Notes

The appearance is a shimmering, canary yellow with golden highlights.

On the nose, the wine expresses itself in successive waves... on entry, it releases candied citrus (grapefruit, lemons, etc) aromas, then apricots, peaches and quinces emerge from a soft, predominantly vanilla, background, with elegant, very "toasted" oak.

On entry to the palate, the wine is very compact and crisp with candied mandarin notes. It has a lovely mellow structure with a fresh, nervy, mineral finish.

Serving advice and food recommendations

Serve at a temperature of 6 to 7°C. The wine can also be decanted for a few hours, after which it is the perfect companion to :

- goose or duck foie gras, half-cooked or pan-seared ;
- blue cheeses (Fourme d'Ambert, etc) accompanied by a slice of pear poached in the same wine ;
- apricot and marzipan tarts.

