

ROCK N' ROLL

APPELLATION

IGP Loire Valley.

GRAPES

100% Chenin Blanc.

SOIL

Sandy schist.

VINIFICATION

Selection of the best grapes followed by a slow pressing to preserve all the subtlety of the Chenin Blanc. Low temperature fermentation until the desired balance of acidity is obtained. A few months aging in stainless steel tanks before blending the different vats followed by the bottling during spring time.

WINEMAKER NOTE

On the nose the wine reveals beautiful acacia, sweet almonds and citrus fruits notes. Its crispiness and fruitiness along with its length give him a unique and rich profile, reinforced by the natural bitterness of the Chenin grape.

ENJOY

Aperitif to share with friends, this white wine will go well with scallops on leeks, grilled fish, calf sweetbread with cream or even many cheeses (sheep and goat cheese).

Served at temperature : 12°C

