

Les grandes Espérances

Le Génie Orange Vin de France 100% Chenin

In the very heart of the Touraine region, in the district of Mesland, you will find a place quite unlike any other... Contemporary and forward-looking, Les Grandes Espérances is committed to an organic wine-growing approach, now certified by Ecocert. But even if it holds environmental concerns dear to its heart, drinking enjoyment comes a close second. The wines are generous, full of fun, charm and promise... that's right, it is all about "grandes espérances" (great expectations)...

This wine is a symbol of our freedom, a freedom to create a wine as we wish. Le Génie Orange is a macerated white wine also known as a 'vin orange' (orange wine).

Grape varieties : a 100% Chenin Blanc.

Soil : silica clays-soils.

Production technical data : after harvesting by hand, our Chenin Blanc grapes were put in small barrels for maceration for about 4 months in order to give the wine structure and a slight bitterness to the wine. Once de-vatted, Le Génie Orange is aged for several months in old 400-litre oak barrels as well as terra-cotta and sandstone jars.

Tasting notes : pale orange color, the « Génie Orange » develops an intense nose of ripe fruits with notes of Angostura, plants and infused citrus. Somewhat disconcerting, the palate with peel of bitter orange aromas shows a finish slightly tight and tannic.

Perfect food pairings : mushrooms risotto, chicken curry. Hard cheese will taste nicely with this wine fine matter. Citrus aromas will pair perfectly with a chocolate pie.

Serving temperature : 10 - 12°C



Saget La Perrière

POUILLY - SANCERRE - TOURAINE - ANJOU - MUSCADET