Ceci n'est pas que... *TENSION*

— Château de —
Minière

A straightforwardness and frankness that perfectly illustrate the character of the people who made this wine. An outsider in the Minière vineyard, Chenin Blanc displays a tension that is also accompanied by floral notes.

Origin :

IGP Val de Loire

Chenin Blanc 100%

White wine

Vintage: 2024

Composition :

TERROIR: Young vines on sandy-loam soil.

VINEYARDS: Single Guyot pruning, severe disbudding, manual leaf thinning, and green harvest depending on the vintage. Plots grassed every other row. Green manuring to promote soil life and combat erosion.

HARVESTING: After careful monitoring of ripeness, the grapes are harvested by hand. The bunches are sorted on stumps, then brought to the winery in crates.

VINIFICATION :

- Gravity filling of the press with whole grapes
- Gentle pressing, fermentation at 16-18° in stainless steel tanks
- Aged 5 months on fine lees in stainless steel vats
- Bottled in the spring following the harvest.

Tasting notes :

Fresh wine with aromas of white flowers and yellow fruit. Full and generous on the palate full-bodied and full-bodied, with notes of nectarine and a refreshing citrus finish.

FOOD AND WINE PAIRINGS :

Mixed salads, cold meats, poultry, grilled meats, pasta dishes in sauce and exotic dishes.

SERVING :
Serve at 10°-12°C.

Alcohol: 12%vol
Capacity : 75 cl
Aging potential : 5 years