

Chinon Blanc Clos de la Lysardière



LOCATION : Chinon is a small picturesque town of 9000 inhabitants, located near the Loire River, in the middle of the Loire Valley. Became Unesco world Heritage in 2001 and is the birthplace of RABELAIS born in year 1484, famous lawyer, doctor, Evangelist and writer "No man can hate the noble wine...."

TERROIR : Clos de la Lysardière covers the majority of Chinon's terroirs. It is surrounded by a lovely tufa wall and benefits from a very good sun exposure that allows us to harvest exceptional mature grapes. The 1ha vines of Chenin Blanc are situated in a clay-limestone hillside.

WINEMAKING : Manual harvest, successive selection of ripe grapes and sorting-out. Gentle pressing and fermentation at cool temperatures to preserve all the aromas.

AGEING : The wine is aged for 10 months with regular stirring in order to develop a beautiful aromatic structure.

VARIETALS : Chenin blanc 100%

SERVING : Enjoy slightly chilled (12°C).

FOOD PAIRINGS : Enjoy slightly on its own as an aperitif; this wine goes well with fishes, shellfish (lobster, crayfish), white meats or soft cheese (brie, camembert).



Golden yellow colour with brilliant reflections.



This very pleasant Chinon blanc presents a seductive nose with candied citrus fruit, pineapple, apricot, grilled almond aromas; enhanced by a delicate minerality.



On the palate, it is rich and well balanced structure with slightly acid fruity notes. Long and persistent aftertaste of crystallized fruit aromas.

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