



Collection Domaines & Châteaux, AOC Chinon, Blanc, 2018

AOC Chinon, Vallée de la Loire et Centre, France

A rare and exclusive gem, the Chinon Blanc Clos de la Lysardière captivates with its elegance, combining mineral freshness and delicious aromas.

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.

VARIETAL

Chenin blanc 100%

SERVING

Enjoy slightly chilled (12°C).

VISUAL APPEARANCE

Golden yellow colour with brilliant reflections.

AT NOSE

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

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

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).

