

TRÉSORS D'ANTAN

CÉPAGES

RARES & OUBLIÉS



IGP Val de Loire Blanc Trésors d'Antan

IGP Val de Loire, France

Rediscover the rare and forgotten grape varieties of the Loire Valley, which passion for the land and know-how are bringing back to life.

Off the beaten track, a few winegrowers are defending their "Treasures of yesteryear", and preserving biodiversity by conserving plots planted with rare grape varieties. They produce authentic and original wines, with a sense of sharing and conviviality.

PRESENTATION

Pinot Blanc Vrai is a forgotten grape variety that has been revived by passion for the land and know-how.

It is the white variety of Pinot Noir first observed in 1895 in Chassagne-Montrachet and then in 1896 in Nuits-Saint-Georges where it was differentiated from the Chardonnay variety.

WINEMAKING

Harvesting of the grapes at maturity with fresh fruit aromas. Cold stabilisation of the must (0°C) for a week to enhance these aromas. Fermentation at a controlled temperature (18°C) to preserve the aromatic potential of the grapes.

AGEING

Aged on fine lees before bottling.

VARIETAL

Pinot Blanc Vrai 100%

SERVING

Serve chilled between 10-12°C.

AT NOSE

It offers intense and refined aromas of flowers, white fruits and honey, accompanied by a subtle minerality.

ON THE PALATE

This fresh, fruity and supple white wine

FOOD PAIRINGS

It is a particularly pleasant wine in the mouth and very easy to match. It goes well with savoury starters, white meat dishes, mild cheeses and even desserts.

