



FÉERIE BLANCHE
CHINON BLANC

Chinon Blanc Féerie Blanche

AOP Chinon, Vallée de la Loire et Centre, France

With Féerie Blanche, discover the magic of our Chinon Blanc !

PRESENTATION

Renowned for its red wines, the Chinon appellation offers all colors for tasting. The Chinon Blanc is a rare and coveted curiosity (less than 5% of the Chinon production).

With Féerie Blanche we pay homage to the men and women who tend the vines and master the magic of transforming grapes into wine to offer you this rare and delicate cuvée.

IN THE VINEYARD

Machine harvest early in the morning to take advantage of the freshness of the morning and preserve the maximum aromatic potential of the grapes.

WINEMAKING

Pneumatic and gentle pressing to extract the best juice from the grapes.

Vinification in stainless steel tanks at a temperature of 18°C so that the fermentation can reveal the maximum aromatic potential of the juice.

Racking at the end of fermentation and maturing in stainless steel tanks on fine lees until the bottling, for a period of 6 to 9 months.

VARIETAL

Chenin blanc 100%

Contains sulphites.

SERVING

Serve at 12°C.

VISUAL APPEARANCE

Pale gold color with silver reflections

AT NOSE

Aromas of fresh apricot and pineapple.

ON THE PALATE

Nice length on acidulous and salty notes.

FOOD PAIRINGS

It will perfectly accompany grilled fish, poultry in white sauce, a plancha of summer vegetables or a fresh goat cheese.



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