

# Anjou Blanc (White) 2018

## « Les Réflexions... »

Domaine de Pied Flond

GOLD LIGER LOIRE VALLEY WINE COMPETITION

**Variety :** Chenin 100%

**Terroirs :** Clay, sandstone and schist soils in Martigné-Briand.

**Wine making :**

- Over-ripeness (passerillage and start of noble rot).
- The aromatic complexity and balance come from the grape as well as wine making.
- Pellicular maceration a few hours before pressing.
- Double clarification and stalling on lees to garnish the structure of the wine.
- Fermentation in french oak barrels (controlled temperature 17-18°C).
- Slight oxygenation in barrels.
- Maturation on fine lees for 12 months in order to reach the best expression as possible.

**Tasting :**

Deep golden yellow colour with beautiful amber reflects.

The nose gives a rich aromatic complexity : coming from the over-ripeness of the grape variety Chenin, with quince jelly aromas, honey and stewed apricots. Then notes of gingerbread, vanilla and wood coming from the maturation in oak barrels.

The mouths gives the same aromatic complexity as the nose, dominated by sweet spices and notes of candied fruits. The structure is dense, smooth with a slight touch of alcohol in the end, sign of a great maturity of Chenin. Soft tannins bringing body to the wine and allow nice pairings with rich meals.

**Service and consumption advice :**

Its aromatic qualities and balance allow many food pairings. It would perfectly match with :

- Fish and creamy sauce
- White meats with a creamy sauce, calf sweetbread, white pudding with truffles...
- Scallops
- Hard cheese

**Conservation :** This wine can be enjoyed now or evolve for the next 4 or 5 years.

**Jean Michel Monnier Œnologue conseil**

[www.piedflond.fr](http://www.piedflond.fr) / [pied-flond@9business.fr](mailto:pied-flond@9business.fr) / FB : @piedflond / Instagram : @domainedepiedflond  
Domaine de Pied-Flond Martigné-Briand 49540 TERRANJOU Tél 02.41.59.92.36.

