

LES PETITS GARS 2019

Chenin cultivated on schist terroir

Anjou Blanc 2019 - Dry white - Crisp and complex

Situated in a schist terroir, Domaine des Hardières fully benefits from the assets of the Layon Valley, most especially autumn-time mist that allows Chenin to achieve over-ripeness - a feature associated with great white wines.

Keen on preserving the fine quality and true expression of this fabulous terroir, we now certified in organic farming and intervene as little as possible in the winemaking process.

The vineyard

Located in a schist terroir, this vineyard extends across a single property comprising 24 hectares. The schist-laden soil maintains warm temperatures, thereby allowing the Chenin of this wine to perfectly ripen. Moreover, our growers use one of the best rootstocks: Riparia Gloire de Montpellier. This low yielding vine provides fully matured quality fruit.

Planted 19 years ago, it currently produces 35 to 40 hl/ha.

Vine-growing & winemaking

Grape Variety : Chenin

Soils / Terroirs : Schist

Winemaking details : The grapes are hand picked and carefully sorted in the vineyard. After direct pressing, the winemaking and maturing is undertaken in a cool cellar in barrels used three times beforehand. During the maturing stage, weekly tastings determine the amount of stirring required to obtain the complexity of a perfect wine.

Maturing period : 12-month minimum in barrels used three times beforehand.

Tasting Notes

Color : Pale yellow with green tints

Aromas : Nice aromas of flint-stone with lemony flavors

On the palate : Lively and fruity attack. Mineral finish and good aromatic persistence.

Food pairing

Smoked fish, white meat or cheese.

Serving temperature

6 to 8°C

Ageing potential

To be consumed from now and for 5 years

