

# Cépages de Loire Chenin 2022

## **TASTING NOTES**

#### COLOR:

Pale yellow with green highlights

## **AROMAS:**

Fermentation and lemon notes

#### PALATE:

Vivacious attack with delicate citrus notes and a long finish

# FROM GLASS TO PLATE

#### **FOOD PAIRING:**

Aperitif
Seafood
Sweet desserts

SERVING TEMPERATURE: 11°C

### WINE

WINE STYLE: Dry white

**GRAPE VARIETY: Chenin** 

WINE MAKING: Direct pressing and careful

WINE MARINA. Direct pressing and careft

Racking. Transfer under neutral gas (inerting) and fermentation in stainless steel vats protected from

Termentation in staintess steet vals protected not

oxidation

MATURING: Rapid racking after fermentation to preserve

freshness

ALCOHOL: 11% vol

RESIDUAL SUGAR g/L: <3

REMY PANNIER