

# RADICALEMANT BLANC- LES VIGNES DU FRESCHE

Loire Valley



**APPELLATION:** AOC Anjou

**BLEND:** Chenin Blanc

**WINEMAKER:** Alain Boré

**VINEYARD:** \_\_\_\_\_

The Boré family own 27 hectares of vines across the La Pommeraye commune, all situated on a plateau south of the river Loire. The vineyards sit around 90 metres above sea level, planted on sandy clay soils with outcrops of black slate.

**VITICULTURE:** \_\_\_\_\_

Viticulture is certified organic.

**WINEMAKING:** \_\_\_\_\_

Grapes are hand-harvested and pressed as whole bunches in a pneumatic press before racking off the must the following day. Fermentation is with wild yeasts and lasts between two weeks and a month, and the wine remained on its lees for four months before racking and a light filtration. Just 2g/l of sulphur is added at bottling.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A vivid, tense Chenin Blanc with steely green apple, almond and grapefruit notes and a creamy, crème-fraiche-like core. Delicious and food-friendly.