

— La Compagnie des Grands Terroirs —

CHÂTEAU DE SURONDE - L'ESQUISSE

ANJOU BLANC



Appellation :
Anjou blanc

Surface Area :
7 ha

Terroir :
Sandstone shale soils with clay-silt texture

Vineyard :
Vines aged 30 to 40 years old.
Guyot Simple pruning, bud removal, manual leaf stripping and green harvesting

Assemblage :
100% chenin blanc

Winemaking process :
Pressed gently, fermented at 16-18° in stainless-steel vats

Ageing :
Matured for 8 months on the fine lees in stainless steel vats

Tasting :
Fresh and aromatic with peach and melon scents. Full and generous on the palate with plenty of flesh and substance plus flavours of nectarine and a refreshing citrus finish

Wine Consultant : Derenoncourt Consultants since 2015