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White dry wine, AOC Touraine, vintage 2010, 750 bottles produced.

Variety : **chenin** 100%, 50 years old vine

Terroir : Very good draining soil with a lot flint and “cornule”. Clay-limestone subsoil. The vineyard is exposed of the south hillside of the “Indre”.

Work in the vineyard : No use of synthetic chemical products, no herbicide. Vineyard ploughed. The treatment are reduced to the minimum needed and are only made of copper and sulphur. Disbudding and hand harvested in small trays.

Yield : **35 HL/Ha** (instead of 60 HL/Ha for AOC Touraine)

Vinification : Alcoholic and Malolactic fermentation (15 months) in used 600 liters barrels in arched cellar in tuffeaux. Fermentations are spontaneous with native yeasts, no chaptalization, 13% of 2010 is dry with only 35 mg/L of sulphur dioxide. No filtration before bottling.

Food and wine match : A nice wine to enjoy as an apéritif with « foie gras ». For the meal : white meat as chicken with fresh vegetable , fish and seafood grilled or raw. Goat's cheeses as « St Maure ». Thin apple tart, stewed mirabelle plums served warm with caramel ice cream. Cheese-cake.