



CHÂTEAU SOUCHERIE

ANJOU – LOIRE VALLEY

Blanc Ivoire 2018

Appellation : Anjou blanc

Grape Variety : 100% chenin

Soil : Limon argil-schistous of which 35% is clay with a significant proportion of red schistous gravel and underlying shale at a depth of 35cm

Wine making/Ageing : Manual harvest in crates of 25kg followed by slow, gentle, pneumatic pressing. Alcoholic fermentation takes place in 500L oak barrels of which 25% are new. Maturing for 10 months without removal from the lees.

Tasting : A palette with notes of white fruits and rhubarb. A root touch, celery brings depth. The palate perfectly combines the richness of a sunny vintage with the perception of fat in the middle of the mouth. From its middle, the wine refocuses on a beautiful salinity and pretty bitterness.

Laying down : 4 to 5 years

Food pairing : Served at a temperature of 10 - 12°C, this wine is easy to serve. Sushi, grilled fish, or cheese such as Brie de Meaux or old Cantal, this dry white wine can be enjoyed in all circumstances.

The vineyard is certified in conversion to Organic Agriculture by the Ecocert organization.



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