

## LES PETITS GARS 2019

Chenin from a terroir of schist.

Anjou Blanc 2019 - Fresh and elegant.

Interested in preserving the local terroir and biodiversity, we have been committed to the conversion of our vineyard over to organic growing since 2016. As a result, we have done away with the use of chemical inputs to conserve the soils, thereby favoring the expression of our terroir and its grape varieties.

### The vineyard

Our vineyard is situated on a 24-hectare terroir of schist, the special feature of which, is its continuous nature. The schist laden soil maintains warm temperatures, thereby resulting in perfectly well-ripened grape varieties. Moreover, our vintners use one of the finest quality rootstocks: Riparia Gloire from Montpellier. A reduction in vigor is therefore obtained, allowing for the production of perfectly well-ripened grapes. Our 19-year-old vine produces in general 35 to 40 hl/ha.

### From the vines to the cellar

Grape variety: 100% Chenin

Soils / Terroirs: Schist-clay in the district of Saint Lambert du Lattay

Winemaking features: Hand-picking for most of the Chenin and monitoring of the fruit. Healthy yellow colored grapes were harvested on the 17th, 18th and 19th of September 2019, guided by the systematic tasting of the berries. Long airtight pneumatic pressing was followed by gentle settling at a controlled temperature between 12 to 15°C. The alcoholic fermentation was carried out in vats (70 % of the wine) and in 400-liter barrels (30%) after the addition of yeast. The temperatures were maintained between 17 and 19°C, as Laurent Blouin wanted to avoid a malo-lactic fermentation in view of conserving the crispness of this variety.

Maturing period: The time spent in vats and barrels is combined with lee stirring over a period of several months, through to bottling in early July 2020.

Alcoholic strength: 14% vol.

### Tasting notes

Color: Canary yellow with highly luminous golden tints.

Nose: The aromas combine the freshness of citrus fruit, brought about by the northern position of the vines, with well-ripened fruity notes (peach, apricots, and a hint of quince) characteristic of the Chenin blanc variety. Fragrant warm schisty notes underscore a hint of oak resulting from its partial ageing in barrels.

Palate: Perfect balance with the roundness of the well-ripened harvest and the freshness of this Loire Valley grape variety slightly toned down by the partial fermentation and ageing in French oak that reinforces the aromatic complexity with a hint of vanilla.

### Food pairing

The aromatic complexity and the tasty profile of this wine allow it to be served with various types of food - such as fresh or smoked fish, cooked or raw shellfish, seafood (langoustines, spiny lobsters, and lobsters...) served with creamy sauces, paned sea scallops, many types of grilled fish or fish served with a creamy sauce, dried goat's cheese.

### Serving temperature

6 to 8 degrees

### Ageing potential

Ready to drink can be kept for about 5 years...

