



LA FERME DES FONTAINES BLANC

This ANJOU Blanc is a dry white wine made of Chenin Blanc that completes our Ferme des Fontaines range.

Grape Variety: Chenin Blanc 100%

Origin: On this range of La Ferme des Fontaines, we have chosen to go further by adhering to the Vin Méthode Nature specifications.

Vinification: The fermentations take place naturally, using only native yeasts. The vinification was carried out in stainless steel vats, and then we carried out a light racking at the end of fermentation to remove the lees. We let it “rest” for nine months before bottling. This “cuvée” is certified Vin Méthode Nature -30Mg of sulfites were added and not filtered. Total Sulphur Dioxide F.Paul analysis: 17Mg/L

Tasting Notes: A very nice Chenin Blanc with a saving freshness and delightful flavors!

Serving temperature: 48°F

Food Pairing: It is as excellent as an aperitif as paired with cooked fish. We dare a Fish and chips and a little sauce with fresh herbs, which will highlight its minerality and moderate acidity.

