



Loire, Château de Suronde, L'oeuvre de Suronde, AOC Anjou, Blanc

AOC Anjou, Vallée de la Loire et Centre, France

Château de Suronde is an iconic and magical wine estate in the Loire Valley. This historic estate produces dry and sweet wines made of Demeter grapes.

As an extension of its approach to producing exclusive and refined wines, Château de Suronde has chosen to be a residence for artists. Each year, a Belgian visual artist will be chosen for a residency at Château de Suronde and a selection of his or her works will appear as labels on the different vintages of the concerned vintage.

PRESENTATION

Emblematic of the domaine's dry whites, it expresses aromas of white flowers and nuts.

TERROIR

30-40 year-old vines on sandstone schist with a silty-clay texture. 5000 vines/ha, yield 25hl/ha.

IN THE VINEYARD

Single Guyot pruning, disbudding, manual leaf thinning and green harvesting.

After careful monitoring of ripeness, the grapes are harvested by hand in several sortings. The bunches are sorted on the stumps, then brought to the winery in crates.

WINEMAKING

100% free-run wine. Gentle pressing, plot-by-plot fermentation for 1 month at 16-18° in stainless steel tanks. Blending of the best vats at tasting.

AGEING

Aged 8 months on fine lees in stainless steel tanks. Bottled the summer following the harvest.

VARIETAL

Chenin ou chenin blanc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

Over 15 years

TASTING

It expresses aromas of white flowers and nuts. The palate is full-bodied, mineral and chiselled.

FOOD PAIRINGS

This great gourmet wine will accompany white meats, cheeses or lobster.



