





Domaine Les 5 Chemins, Chenin, IGP Loire, White IGP Val de Loire, France

The history of the estate Les 5 Chemins began in 1864. The vineyard of the domain was then attached to the Château de la Sénaigerie. At the time, this castle founded the first grape harvesting center in the region. The winegrowers of the area brought their grapes by boat via the river Acheneau to the press of the castle. Since then, it has specialized in the elaboration of quality wines and now certified in organic farming.

PRESENTATION

From 45 to 75 years old Vines, in which soil preparation and sustainable agriculture are the norm.

LOCATION

The estate is located in the wine-growing commune of Port Saint Père (Pays de la Loire region), on a high, windy hillside enjoying excellent sunshine.

TERROIR

Schist and micaschist covered with rolled pebbles.

IN THE VINEYARD

The vines planted here have thrived for over nine decades, nourished by a soil of schist and micaschist that gives the wine the richness and depth of the region's terroir.

WINEMAKING

After thermo regulated fermentation in glass-lined underground vats, the wine is then left to mature on its lees until bottling in the spring.

AGFING

Aged 100% on its lees « Sur Lie ». Unoaked - No Malolactic fermentation,

VARIETAL

Chenin ou chenin blanc 100%

GM: No.

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

SERVING

Serve between 10 to 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Nice yellow flesh fruits aromas, the mouth is intense and supple, with a beautiful fresh finish,

FOOD PAIRINGS

Ideal with grilled fish, chicken with cream sauce or roast chicken, smoked or grilled salmon.



