



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## Loire, Château de Parnay, Chemin des Murs, AOC Saumur, Blanc

AOC Saumur, Vallée de la Loire et Centre, France

Great history linked to Antoine Cristal : a famous winemaker from the Loire Valley in the early 1900's, who invented a singular growing technique : roots of the vines are on one side a wall (in the shadow), while the vines goes through the wall and the "head" is in the sun, and heated in the night by the stone of the wall. Where is this technique is being used , the plot of vine is called Clos d'Entre. This single vineyard is very specific to Château de Parnay, which has the same owner as Château de Princé

### PRESENTATION

A wine with texture!

### LOCATION

Hillsides over the Loire river

### TERROIR

Clay and limestone

### IN THE VINEYARD

Average age of the vines : 30 years

Guyot simple pruning

5500 vines/ha

### WINEMAKING

Manuel harvests, low fermentation with controlled temperatures

### AGEING

Ageing on lees in tanks and in barrels for 12 months

### VARIETAL

Chenin ou chenin blanc 100%

### SERVING

13°C/54°F

### AGEING POTENTIAL

Enjoy all year long, 3 to 5 years



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



## TASTING

The serene yellow color, with delicate golden nuances, is luminous and crystalline. It reflects the purity of the hand-picked and ripe Chenin grapes...

On the nose, we find the complexity of the grape variety with aromas of white and yellow fruits (apricots, peaches, quince and mirabelle plums...), a hint of wood from its fermentation and maturation in barrels and a touch of milk caramel.

The attack in mouth is marvelous: round, wrapped... in the image of the very ripe apricot and peach, but a beautiful freshness brings a very invigorating structural dynamics for noble agreements with fish and shellfish.

## FOOD PAIRINGS

Seafood, shellfish, fishes, cheeses and goat cheeses

