



Loire, Château de Suronde, La Création, 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

A great white wine, lively, dry and pure

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 juice. Gentle pressing, plot-by-plot fermentation for 1 month at 16-18° in stainless steel vats.

AGEING

Blended at tasting, then 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

3 to 5 years

TASTING

A great white wine, lively, dry and pure, with floral aromas and white fruits.

FOOD PAIRINGS

Pairs beautifully with iodized dishes such as scallops.

